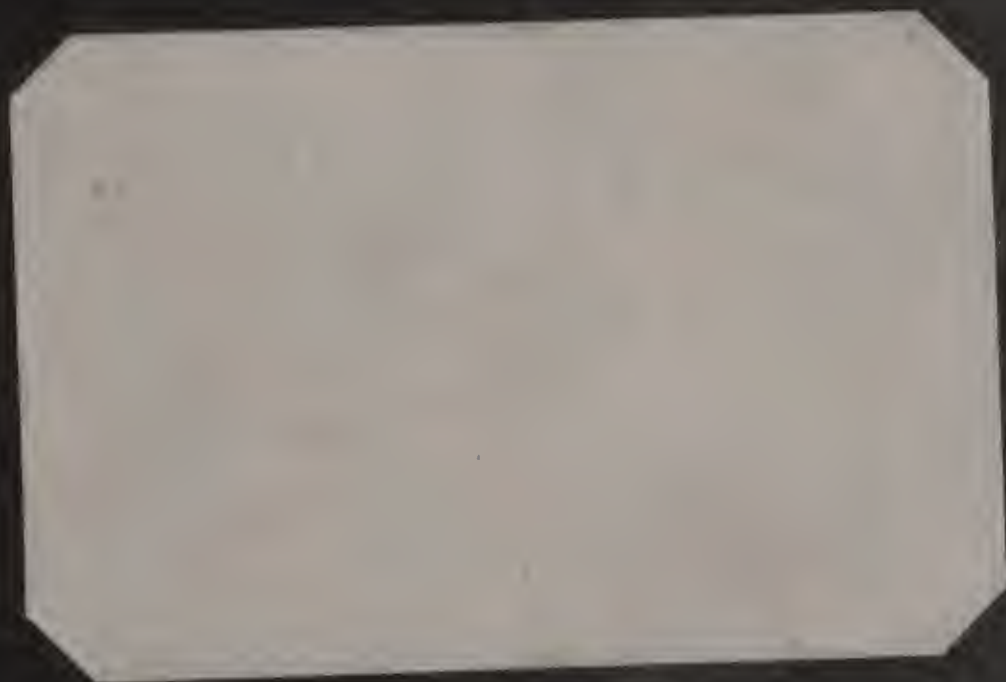


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PREFACE.

THIS is an age of progress, and in no line has the development been greater than in the whisky business. New ideas and new appliances follow each other in rapid succession. Inventive genius is taxed to the utmost in devising new inventions, new ways and means to make the most money, without being particular as to the means of doing so.

Twenty years' experience in the liquor business has shown me conclusively that the retail liquor dealer is the one that labors under more disadvantage than any other business man, and only on account of his placing his confidence in men who abuse the same. He confides; why? Because he does not understand the way to ascertain the correctness of the measure or the proof and quality of the goods he buys. The goods he purchases being made up to suit his trade seems to be all he desires, disregarding entirely the quality of the goods and the shortage that may exist.

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I shall endeavor in this book, with the accompanying maps and instruments, to give concise and explicit explanations and instructions in the most simple and, at the same time, correct manner, so that the retail liquor dealer will get a perfect knowledge to measure and weigh his liquor, thus assuring himself both as to the quality he buys, and whether the quantity contained in the package he gets is according to the bill charged.

Trusting my endeavor will be appreciated, I am

Truly yours,

H. R. ADLER.

THE COMPENDIUM.

IN issuing this book I am endeavoring to fill a long felt want, and feel assured that the retail liquor dealer can post himself so thoroughly by its careful perusal and the use of the accompanying instruments that he will be able to judge for himself whether the goods he has purchased are as they were represented to him. Having once gained a thorough knowledge, it will be an easy matter to protect himself against unscrupulous dealers, and he will be able to buy and order just what he wants, and then see that he gets just what he ordered.

Have you ever asked yourself the question, when receiving a barrel of whisky, “How much does this barrel contain, and what is the strength?” If you have you are certainly aware that you are entirely at the mercy of the dealer. How easy it is for an unscrupulous dealer to take out of an old package of liquor part of its contents, and refill it with inferior goods.

A merchant may carry a very large amount of whiskies in stock which, after two years, has lost from four

to five gallons per barrel by evaporation. Some of them do not regauge the barrel, but sell you at the gauge they bought, and at the same time charge you at least twenty-five cents more per gallon for the goods than two years previous. You then pay much more for your goods and lose at least four gallons by shrinkage. How do you know that this has not happened to you?

It is the object of my book to give you such information that at any time you can easily detect any discrepancy that may exist. The simplicity of the instruments accompanying the book, which are United States standard, and the common sense explanations and instructions will commend themselves at once. For instance, if you receive a package of liquor and find that the government inspection of the proof thereof is 103 per cent, and after carefully weighing it with the hydrometer, find it to be 95 per cent proof, there remains but one conclusion, and that is that the liquor has been tampered with.

Again, should a barrel show an outage of six gallons, and you find on remeasuring with the outage rod that there are eight or nine gallons missing, you will immediately know that you are paying for three gallons of spirits that you never received. Again, should you find that the strength and measurement are correct, as indicated by the marks and brands on the head and bung

stave of the barrel, it will be a satisfaction to you to know that you are receiving one hundred cents' value for your dollar. The house you deal with may be perfectly honest and honorable; nevertheless it will be a satisfaction to you to know that you have the means of protecting yourself should any error or discrepancy exist.

It will be of considerable value to you to know how to clarify liquor that has become discolored, cloudy or roiled; how to purify and sweeten wines that have become sour, musty or tainted; how to blend and mix liquors; to reduce the same without spoiling the flavor or making it watery; how to increase the strength and not violate the law; how to make your own bitters, brandy, gin, blackberry, Stoughton, peppermint, ginger, and many other liquors in daily use; your own syrups, flavorings, etc.

Full and explicit instructions of how to buy whiskies in bond; the valuation of the same at different periods; cost of withdrawing same from bond; the different United States revenue laws and laws of states pertaining to the liquor business—this, and much more useful information of daily use, will make the compendium a valuable book to all who possess the same.

In order to understand more fully the use of the hydrometer and outage rod it is necessary that the dealer should fully understand the meaning of the different marks, cuts and brands put on the barrel by the

United States gaugers, rectifiers, distillers or wholesale dealers. These marks, cuts or brands should all be concise and clear, as erasures, blurs or other disfigurements are made to conceal the age, quantity, proof, or other defects of the package or the goods contained therein.

The buyer will do well to examine these very carefully according to instructions, and see that they are all clear and plain, and correspond with the bill for the goods.

HOW WHISKY IS MADE.

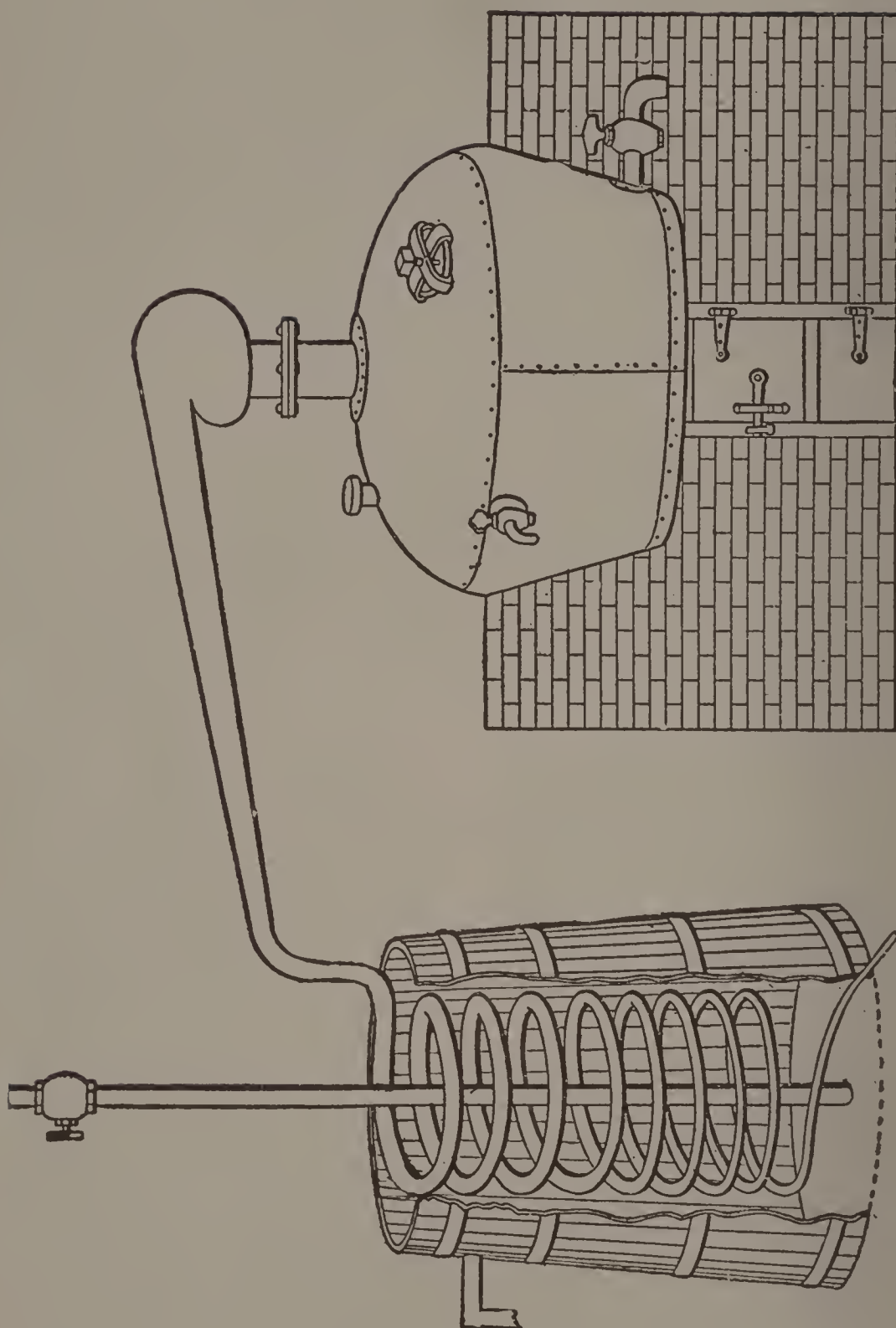
THE production of spirituous liquors, or what may be called the art of converting the substance of plants, seeds and fruits into alcoholic spirits, is a remarkably extensive as well as remunerative industry, not only in the United States but in nearly all parts of the civilized world. Every country produces alcoholic spirits of some sort under various denominations, such as brandy, gin, rum, whisky, arrac, poteen, etc., all of which owe their respective intoxicating properties to the amount of alcohol which they contain.

Brandy (*eau de vie*) is the French spirit; gin is that of Holland; Great Britain produces whisky; India, arrac; the West Indies, rum; Mexico produces pulque; while in the United States liquors of every description are produced in abundance.

These liquors differ in quality and flavor according to the nature of the material from which they are obtained.

Fermentation and distillation are the two principal operations by which alcoholic substances are obtained. Malting and mashing are subservient to these, and in many instances are dispensed with altogether.

At what remote period of the world's history distilling became known is only a matter of conjecture. We are told that many centuries ago, when the



A MODERN STILL.

alchemist was looked upon as something more than human, a fiery liquid was produced by some monks which was supposed to possess unlimited curative powers. This was called by them “the spirit of the wine,” and subsequently “spirits of wine” (in French, “*esprit du vin* ;” in German, “*weingeist*”), and was employed as a most wonderful medicinal agent.

A century or two afterward, a hermit in the south of France discovered that by boiling wine in earthen pots, and condensing the vapors, a highly aromatic cordial was obtained, which, when imbibed, produced such stimulative effects that it became known as the “water of life” (*eau de vie*).

This was in all probability the first alcoholic liquor produced ; and, as generation succeeded generation, the crude earthen pots were discarded to make way for the more modern appliance called the still or alembic.

Previous to entering the details of constructing and operating the still and the manner of obtaining alcoholic liquors, it may be well to offer a few brief remarks, which are intended to serve as a preliminary or rudimentary review of the whole system by which alcoholic products are obtained.

The art of distilling consists of extracting the sugar, or what is known as the saccharine matter, which is contained in various vegetable substances, and converting it into alcohol, which is the basis of all

intoxicating liquors. This result is obtained by fermenting the juice of grapes, apples and other fruit, and also the extract of grain. The fermenting process differs according to the nature of the material employed.

Grapes and fruit juices contain a natural ferment, which, as soon as exposed to the air, becomes active and produces what appears to be a spontaneous fermentation, which converts the juice into wine. As soon as this transformation is complete the wine is distilled, and the result is brandy.

When grain is employed, as is the case in the manufacture of whisky, high-wines and alcohol, the system is more complicated; more skill is required, and a greater amount of vigilance is necessary than when grapes or other fruits are used.

The substance of grain consists principally of starch. This body is not fermentable, and must therefore be converted into grape sugar previous to being transformed into alcohol. This is done by the action of a new process called "malting."

This newly formed substance is extracted from the grain by another process, known as "mashing." It is then fermented and distilled, and the distillate is whisky.

These four operations—malting, mashing, fermenting and distilling—will be explained, each under its proper heading.

MALTING.

The first operation toward converting the substance of grain into spirits consists in malting. This in itself is a simple and yet very tedious process, which must be done in a well ventilated room.

A quantity of barley is put into a tub ; cold water is then poured on until the water covers the grain about six inches. This is allowed to remain until it becomes stale and emits a foul odor ; it is then drawn off and fresh water put on. After this second water has been put on it remains on until the grain becomes quite soft and can be easily pressed between the fingers. The water is then drawn off and the grain piled on the floor in separate heaps of about ten to twelve inches high. The outside of these heaps soon becomes dry, and the inside warm. It is then turned with great care so as to avoid breaking the seed, and when well mixed (the dry with the wet, the warm with the cold) is again heaped up. This operation is repeated every six hours until the germ has grown as long as the seed ; it is then spread on the floor quite thinly and often turned, in order that it may dry more rapidly. When dry the germ is removed from the seed by sifting through a sieve coarse enough to allow the germ to pass through, but not the seed. When this is done it is dried again until not a particle of moisture remains. The result is *malt*—the basis of whisky,

alcohol, high-wines, ale, beer and porter. This malt is then ground or crushed into coarse meal, and is ready for use.

MASHING.

Pure malt is sometimes used in the production of liquors ; this, however, is seldom the case, especially for whisky, although it is an acknowledged fact that pure malt makes the best liquor. The usual proportions for making a mash are one bushel of malt to from four to six bushels unmalted grain ground into coarse meal, and eighteen gallons of water to each bushel of this meal. Water is heated to 160 deg. Fahrenheit, and run into a very shallow tub. The meal is slowly poured in while being briskly stirred, so it will not cake or become lumpy, and allowed to stand two hours ; two-thirds of the water, or beer, is then drawn off and the same amount of water at 180 deg. heat poured in ; this, after one hour, is drawn off from the dregs. The first drawing is run into cooling pans, and the second is used for the next mash, this making the subsequent drawings much stronger. This system is usually employed in making the best whisky. In making high-wines and lower grades of whisky a third drawing is made, and the whole substance thoroughly boiled in order to extract every particle of saccharine. In this case, the first and second drawings are run into the fermenting tub, and the third used for the next mash.

FERMENTING.

The “beer,” after being drawn from the mash tub, is run into the fermenting tubs, where, after cooling, good yeast is added and fermentation is started.

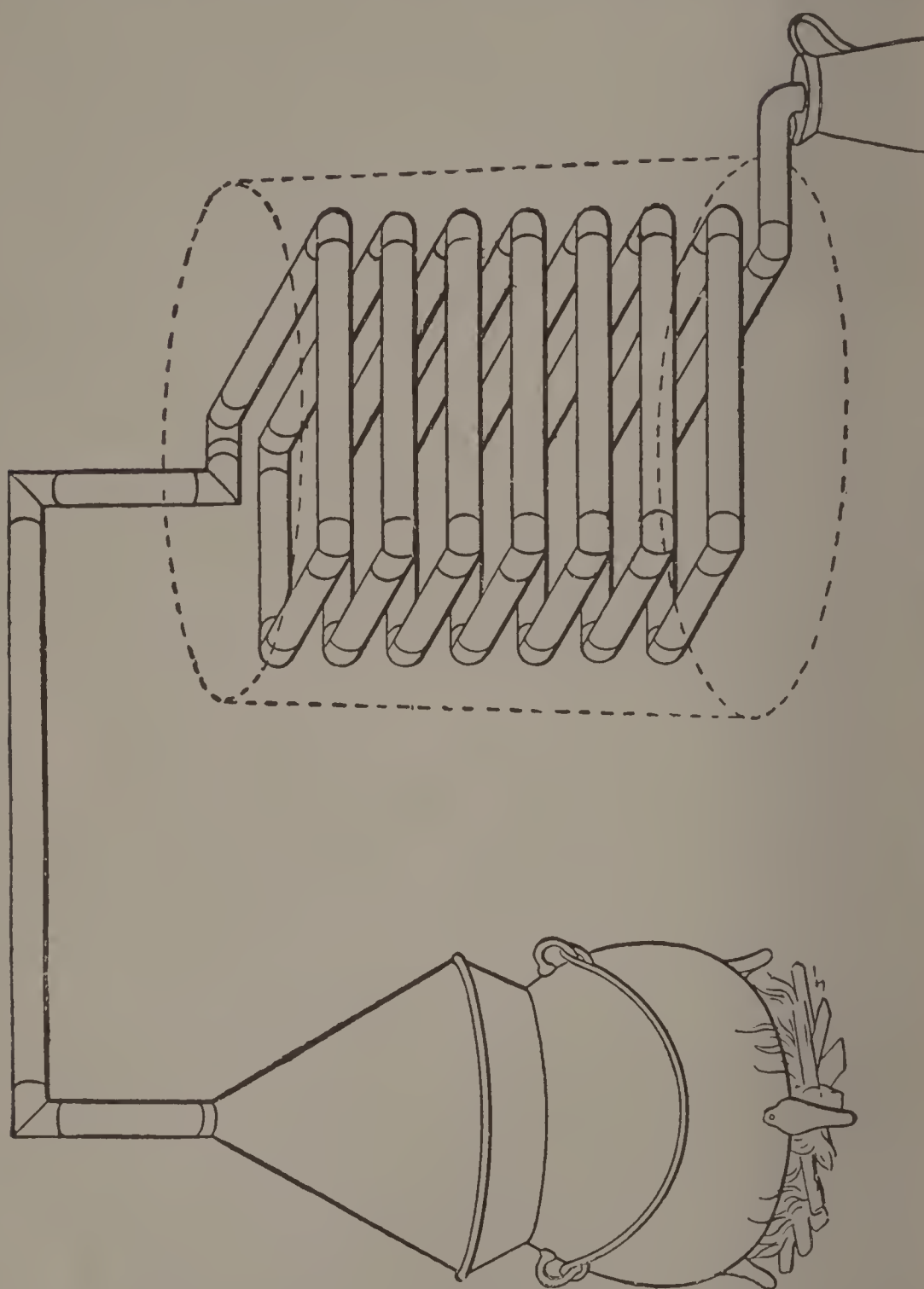
The temperature in these rooms is kept very even, generally at about 70 deg. In a short time bubbles begin to rise, and the whole surface will be covered with a white, creamy foam. This foam gradually thickens and forms a tough, viscid crust, which, when fermentation ceases, breaks and falls to the bottom of the tub. This is prevented by being skimmed off until fermentation is complete, which is indicated by the liquor becoming clear. This liquor is then run into the still at once, and the distillate is whisky.

THE STILL.

The object of distillation is to separate one substance from others with which it may be mixed. Thus, alcohol is transformed into vapor or steam at the temperature of 176 deg., while water remains at this temperature in a liquid state; therefore it is only necessary to heat the mixed liquids to 176 deg., when the alcohol rises and the water is left behind.

The ordinary still, as is used in regular distilleries, consists of a large copper boiling kettle, known as the still proper, and a spiral copper tube graduating in size from top to bottom, called the worm.

The kettle is built very shallow, with a concave bottom and a convex upper surface, the top being some-



FAC SIMILE OF AN IRISH POTEEN STILL.

what broader than the bottom; it is set in brickwork and heated by wood fire or steam, the latter producing

a more even temperature ; but it is claimed that wood fire makes the best whisky.

The worm is a large spiral tube through which all distilling operations are completed, it being the part through which the alcoholic vapors are condensed into liquid, and is the terminus of all distillation. The worm is set into a large tub into which cold water is continually pumped, which cools and consequently condenses the vapors coming from the kettle. The kettle is charged with a fermented liquor, tightly closed up, and heat applied ; as the liquor becomes heated, the vapor or steam rises and goes through the worm, where it condenses and comes out whisky.

The first run is low wines, and as the charge progresses the liquor becomes much sweeter and increases in proof. As soon as it has been ascertained that all the alcoholic substance has been obtained, the still is emptied and charged again. The liquor, or spirits, thus obtained is “doubled,” or put through the same process in a smaller kettle, and the pure, full-proof whisky is obtained. After being doubled the whisky is run direct into the United States warehouse, where the storage or warehouse stamp is put on until the same is sold, when the tax of ninety cents per gallon is paid and the “tax-paid” stamp put on.

PROOF—WHAT IT IS.

PROOF 100 per cent is the basis on which all spirits are bought and sold. It is therefore essential that you should have a knowledge of its meaning and value, as it is often referred to.

Proof spirit shall be held and taken to be that alcoholic liquor which contains one-half its volume of alcohol of a specific gravity of $\frac{8}{10}$ (.7939) at 60 deg. Fahrenheit, referred to water at its maximum density as a unit.

Proof spirit has at 60 deg. Fahrenheit a specific gravity of $\frac{9}{10}$ (.93353), 100 parts by volume of the same, consisting of 50 parts of absolute alcohol, and $53\frac{7.1}{10}$ parts of water. The difference of the sum of the parts of alcohol and water and the resulting 100 parts of proof spirit is due to the contraction which takes place when alcohol and water combine.

The hydrometer furnished herewith is so graduated as to indicate the number of parts of the liquor at the standard temperature of 60 deg. Fahrenheit. Thus it reads 0 for water, and 200 for absolute alcohol. It is seldom, however, that the liquor is inspected at 60 deg. Fahrenheit, and as its density varies with the temperature, a correction is necessary for a temperature differing from 60 deg. Fahrenheit, the hydrometer giving too low an indication for temperature *below* 60 deg., and too high for that *above*.

This correction applied to the indication of the hydrometer gives the true percentage, or of proof what the reading of the hydrometer would be were the liquor at a temperature of 60 deg. Fahrenheit.

RULE.—You add as many degrees below 60 deg., and deduct that above. For instance, when the hydrometer shows 103 per cent and your thermometer 62 deg., you deduct the 2 per cent, and your liquor weighs 101 per cent. Should your hydrometer show 98 per cent and the thermometer 56 deg., you add the 4 deg., and find that your liquor weighs 102 per cent.

GOVERNMENT STAMPS USED ON SPIRITS.

THERE are five kinds of stamps put on spirit packages, to-wit:

THE WAREHOUSE STAMP.

This stamp is put on by the United States storekeeper at the time the spirit comes from the still to the United States warehouse, being the first inspection, and shows the exact date that the spirits are made.

THE TAX-PAID STAMP.

This is put on when the spirits are withdrawn from the government warehouse and the tax paid thereon. This stamp indicates the number of proof gallons in

the package at the time of withdrawal, and the date when tax is paid for same, and by whom.

THE IMPORT STAMP.

This is put on all goods coming from foreign countries, whether wines or spirits, also on spirits exported from the United States to foreign ports and re-imported again to the United States. This stamp shows the date of the payment of tax or duty.

THE RECTIFIER'S STAMP.

Any domestic spirits or Bourbon whisky in tax-paid packages that comes to the rectifying or compounding house, and is used by them for compounding, mixing or blending, has to be emptied, the tax-paid stamp destroyed, and when such goods are compounded, mixed, colored or blended, or reduced in proof, the government affixes a new stamp, known as the rectifier stamp. This stamp shows the name of the rectifier, the amount of wine gallons in the package, and the amount of proof gallons contained therein.

THE WHOLESALE STAMP.

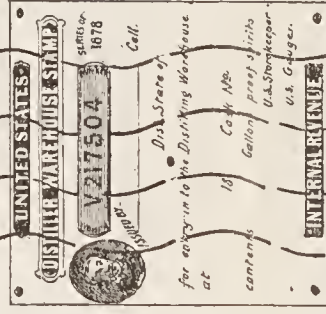
This is used by those withdrawing from small packages in barrels, and are used on all kinds of spirits, whether previously single or double stamp, distilled or rectified, and are used mostly as a record. All wholesale stamps have the original number of the package from which they were withdrawn.

A 121504

F DWS V 217504

B INSP. MAY 8 1889

H. TRACY



U.S. GAUGER
6TH DIST. KY.

H 43
101
4343

ES. PENDERGUEST

1	Received tax on 44 Gall. Distilled Spirits	4
2	Received tax on 43 Gall. Distilled Spirits	3
3	Received tax on 42 Gall. Distilled Spirits	2
4	Received tax on 41 Gall. Distilled Spirits	1



U.S. GAUGER
6TH DIST. KY.

BOONE CO. DIST. CO.
DISTILLERS 6TH DIST. KY.

T.P. JUL 26 1889
P. G. 4450

A—Serial number.
B—Date of inspection.
C—Warehouse stamp.
D—Tax-paid stamp.

E—The brand.
F—Number of warehouse stamp.
G—Number of tax-paid stamp.
H—Wine and proof gallons.

WHISKEY

STAMP B 6580180

HOW TO READ A BARREL.

YOU will find that the head and bung stave of a barrel are full of figures, stencils and marks, all of which denote something and have a value, and must be thoroughly understood in order to ascertain whether the liquor now contained in the barrel corresponds with that contained therein when the marks were originally put on. All these marks, figures, etc., are put on by the United States gaugers, and were originally correct, but may have been changed.

The accompanying map, taken at random, has been drawn with the utmost care, and shows plainly every mark, figure and the brands that should be on a two-stamp or rectified barrel. A careful study of these will enlighten you enough, so that should you come across a barrel varying somewhat from this it will not trouble you to place the same when the marks are in different positions. *They must be there.* You will find that the number of wine and proof gallons, the original proof and present proof, and the original date are on a barrel three times, viz.: on the stamp, the brand and the bung stave. Thus, should one be erased or destroyed it will be an easy matter to find the same in some other place. Study the map and instructions, and with a little practice you will become quite proficient.

THE MAP.

“A.” The serial number of the package.

The serial number is either cut or burned on the top end of the stamped head of the barrel. The government gives every distillery a number, and at the same time also a serial number of the barrels filled by said distillery; requiring them to number each and every barrel in consecutive numbers, so as to be able to trace a barrel in case the stamps thereon get defaced or are lost.

“B.” The date of inspection is put on at the time above, usually when the warehouse stamp is put on, with a stencil or burner. This should be clear, and show no erasure or disfigurement. It is by changing this mark that many dealers are deceived, especially so when the warehouse stamp is blurred or disfigured, or the dating thereon faded.

“C.” The warehouse stamp is put on by the United States storekeeper when the package is first received in the United States warehouse, and the age of the goods dates from that time. It is not unusual, though, on account of dampness or other causes, for the ink on this stamp to become entirely faded out; when that is the case other marks must be used to get at the date.

“D” (the tax-paid stamp). This stamp is put on the package when it is withdrawn from the United

States warehouse, and the tax paid there on this stamp should be closely observed, as it tells you the actual proof gallons contained in the package. The small coupons attached to the stamp denote the number of gallons over and above the actual face of the stamp. Thus you will find on the barrel containing 43 gallons a 40-gallon stamp and three coupons ; 38 gallons will have a 30-gallon stamp and 8 coupons thereon. This stamp gives you the proof of taxable gallons only ; all fractions below $\frac{5.0}{100}$ are not charged for, and all fractions above $\frac{5.0}{100}$ are charged for as one gallon (see "Fractions of Gallons," page 33).

"E." The brand is generally burned into the barrel, though sometimes it is only stenciled. It should have cut into it the proof gallons, wine gallons, the proof and the date when tax was paid. Thus you will see the name of the distillery, (T. P.) tax paid, (P. G.) proof gallons, (W. G.) wine gallons. You can tell by this brand the number of wine and proof gallons when other marks are destroyed or erased. These cuts of the gallons should correspond with the cuts on the bung stave.

"F" and "G" are the numbers of the two stamps. These are cut in, so that in case the stamp is destroyed the number is still present to trace the same.

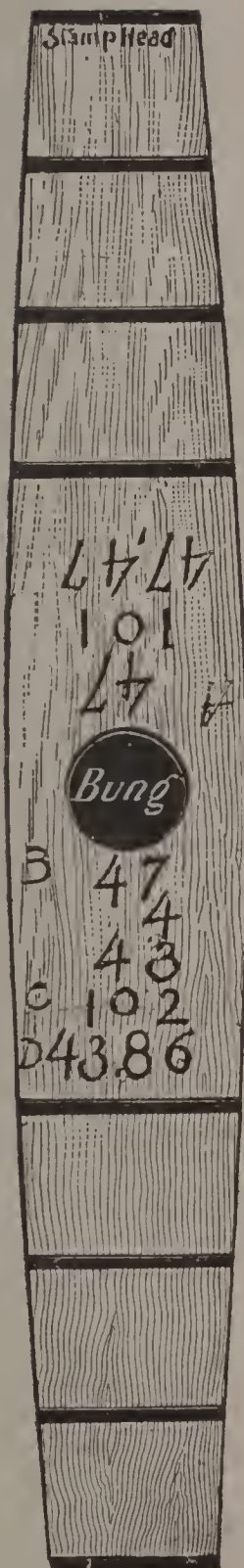
The rectified stamp is nearly the same as the tax-paid stamp, having the coupons on it which denote

the proof gallons only. Thus a barrel containing 45 gallons at 90 per cent proof would only hold $41\frac{50}{100}$ proof gallons ; the stamp would only show 42 gallons. The date when stamped, the wine and proof gallons should be plainly stenciled thereon, and should correspond with those cut into the bung stave.

VERIFY THE MARKS AND BRANDS.

WHEN receiving a package of spirits the dealer should pay especial attention to the stamps, brands and stencil marks, as these should show him conclusively the number of gallons actually contained in the package, the proof and quality, and the age of the same. Still there are unscrupulous dealers who will change the stencil marks, and even deface or blur the stamps, knowing that it is against the law, and the penalty very severe. When detecting any alteration of this kind, your hydrometer and outage rod come into effective use. Weigh carefully, get the right temperature, note result on a piece of paper, and then take out the bung and get the correct outage with the outage rod, and compare the result with the marks, stencils, etc. If there is any discrepancy you will know it at once, and know that you have not been honestly dealt with.

THE BUNG STAVE.



THE bung stave of a barrel, like the head of the same, you will find full of figures, each and every one having a value very essential to reading the quality and quantity of its contents. These figures are in the main a repetition of those on the head, and they tell you the original gallons, proof, the outage and the present wine and proof gallons. (Refer to following letters on map.)

“A.” These figures above the side of the bung hole, toward the stamp head of the barrel; they indicate the original contents, viz.: $101 \frac{47}{47.47}$. The barrel holds 47 gallons at 101 proof, making $47 \frac{47}{100}$ gallons. These figures are put on when the barrel is filled and put in United States warehouse.

“B.” The figures on the other side are put on when the barrel is withdrawn and the tax paid thereon. They show $\frac{47}{43}$, viz.: 47 gallons original contents, 4 gallons outage or loss, leaving 43 wine gallons.

“C.” The present proof, 102.

“D.” The taxable gallons, $43\frac{86}{100}$. This shows that the barrel has improved one per cent in proof, and lost four gallons in volume. The tax paid on this would be for 44 gallons (see “Fractions of Gallons,” page 33). These figures must all correspond with the test made with the hydrometer and outage rod; otherwise the goods may have been tampered with. Having learned the meaning and value of the different marks, brands and figures, and where to find them, it remains for you to ascertain whether the liquor has been kept intact and the outage correct as per figures put thereon by the United States gauger. You therefore use the hydrometer.

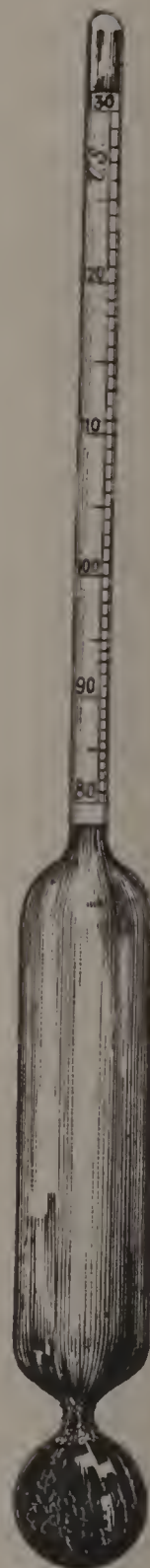
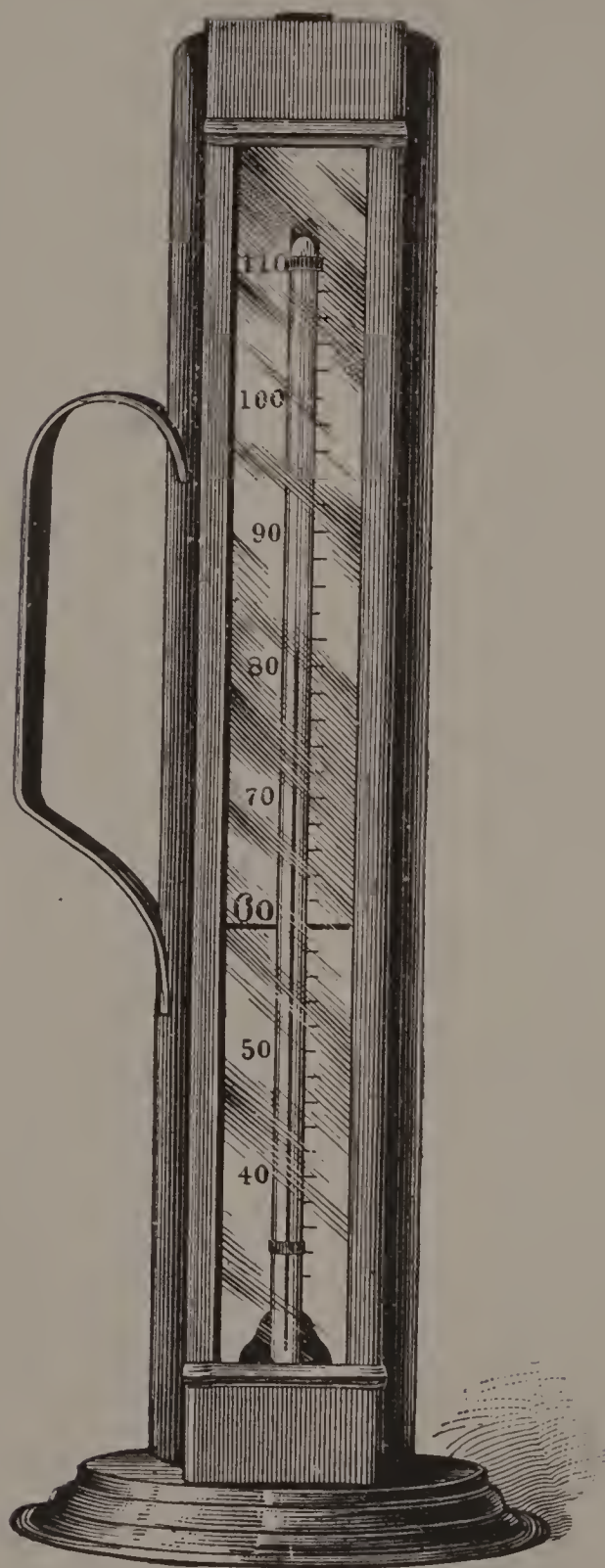
THE HYDROMETER;

OR, HOW TO WEIGH SPIRITS.

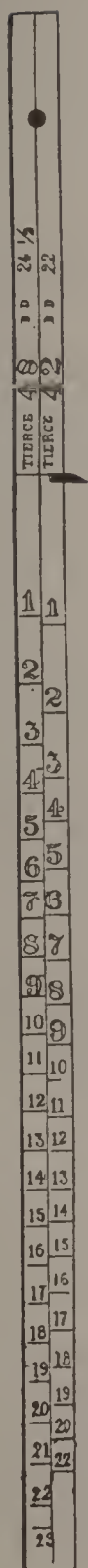
IN order to weigh your whisky, brandy or any other spirits, you must use the copper can with correction gauge thermometer and the hydrometer. Fill the can with the liquor to be weighed (the can should be dry, or rinse same with the liquor to be used). Fill nearly to the top and insert the hydrometer bulb steadily. When perfectly quiet you read from 100 up or down, 100 being proof, and each line denotes one degree

above or below proof. Thus if the hydrometer shows 5 degrees below 100, the liquor is 95 ; while 4 marks above 100 would make the liquor 104 proof. All spirits being weighed by their specific gravity, they become light or heavy according to the temperature at the time of weighing. Sixty deg. Fahrenheit being the correct temperature, all corrections must be made from that degree. Add one per cent proof for each degree of the temperature *below* 60 deg. Fahrenheit, and subtract one per cent proof for each degree of temperature *above* 60 deg. Fahrenheit, and you have the true strength or proof of the liquor. In order to save any figuring, get your liquor as near 60 deg. as possible ; you will then attain the best results.

Having attained the result, you compare the figures on the bung stave “C,” and note the difference, if any. This being the last inspection made by the United States revenue gauger, the liquor should correspond with the figures “C.” Any marked decrease in the proof would be showing of loss of strength and consequent loss to you.



THE OUTAGE ROD.



The diagram shows a vertical Outage Rod on the left and a bung stave on the right. The rod has a scale from 1 to 23. The bung stave has numbers 1 to 22. A horizontal line is drawn across the rod at the 9.5 mark, corresponding to the 9 on the bung stave.

1	1
2	2
3	3
4	4
5	5
6	6
7	7
8	8
9	9
10	10
11	11
12	12
13	13
14	14
15	15
16	16
17	17
18	18
19	19
20	20
21	21
22	22
23	

THIS is used to ascertain the outage or decrease in volume of the liquor, whether caused by evaporation or leakage; also for remeasuring after using a part of the contents of a package. This must be carefully used, so as not to wet it only to the depth of the liquor. Lay the barrel with the bung hole straight up. Insert the rod in the bung hole diagonally, in the center of the hole, *with the brass lip underneath the stave*. Straighten up the rod, until it is perpendicular, and then withdraw it, being careful not to immerse the rod more than the actual vacuum, being careful to keep the lip against the stave. Now read from the lip down to where the rod is wet, and you have the number of gallons wanting to fill the package, or, in other words, the outage. For instance, you have a barrel, original contents 48 gallons; the rod shows $9\frac{1}{2}$ out, there remain $38\frac{1}{2}$ *wine* gallons. See if this corresponds with figures (B) on the bung stave. Compute your wine gallons remaining with the present proof (see page 12), and you have the true contents of your barrel of spirits. If any difference



exists when correctly weighed and measured, note the same and call the attention of the seller to it for explanation. If the difference is too large against you, you may rest assured that the contents have been tampered with, and while you bought one thing you are receiving another.

OUTAGE.

WHISKY being essentially a very volatile substance, it is extremely difficult in all cases to control within well defined limits and regularity the evaporation which may take place under varying circumstances. It is a well known fact that whiskies stored in the higher parts of a warehouse, and thereby exposed to a higher and drier temperature, are subject to a greater evaporation and consequent outage than those stored in the lower and cooler parts of

a warehouse. To such an extent is this borne out by facts, that it has been observed that a lot of whisky made at the same time and of the same proof, and the barrels uniformly filled, but one row of it stored in proximity to the wall and thus exposed to dampness, has been found to vary both in proof and outage from that of the adjoining row protected only by that short distance from the wall.

Then, again, the staves and barrels, apparently of the best construction, may contain minute worm holes, causing an evaporation which, though outwardly showing no leakage, has the effect in course of years of causing an outage almost as great as if a perceptible leakage had taken place during the same period of time, particularly if the worm holes happen on the under side of the barrel.

With the latest improvements in corrugated iron warehouses, heated to a certain degree with steam heat, the outage is more uniform and the whisky matures more rapidly.

It is claimed by the owners of these warehouses that whisky in their houses matures and ripens as much in one year as it would under the old system in three years.

All whiskies in original United States warehouse receipts have from one-half to one gallon outage. This is not the case with all duplicates or fictitious bonds.

It looks strange that new whisky should have an outage ; still this is necessary, as in heated warehouses the liquor expands and would burst the barrel were it entirely full. This outage is allowed by the government, and not charged for.

HOW TO REDUCE WHISKY.

AN easy method to ascertain how much water to put in to reduce spirits to a certain degree : Multiply the number of gallons by the degree of strength of the spirit, and divide the amount by the degree of strength sought to be obtained, and from the answer subtract 100 ; the amount thus obtained will show the quantity of water to be added to the spirit in order to reduce it to the degree sought. For example : Suppose you have 40 gallons of spirit at 100 proof, and wish to reduce it to 90 proof. You multiply 40 by 100, and divide the amount by 90. This will show you that you must add $4\frac{4}{9}$ gallons of water to the 40 gallons of 100 spirits to reduce it to 90 per cent proof ; or it makes you $44\frac{1}{2}$ liquid or wine gallons at 90 proof.

In using water to mix with spirits use distilled or rain water nicely cleared.

FRACTIONS OF PROOF GALLONS,

AND HOW TO COMPUTE THE SAME.

IT is customary with some houses to charge wine gallons only, while others charge the proof gallons. In buying large quantities, proof gallons only are used. In case of any doubt, it is an easy matter for you to compute the proof of the number of wine gallons by the following directions: For instance, you get a barrel of whisky that contains 42 gallons at 103 proof; multiply the wine gallons with the proof; from the result you cut off the two right-hand figures, making them hundredths, and you have the proof gallons, to-wit: $42 \times 103 = 43\frac{26}{100}$ — you have $43\frac{1}{4}$ proof gallons; or you get a barrel of very old whisky, 36 wine gallons, 108 proof, you are charged with $38\frac{88}{100}$ gallons or 39 gallons, $36 \times 108 = 38\frac{88}{100}$.

In selling to retail dealers it is customary with houses to charge proof gallons; they will then charge you one-half a gallon for fractions under $\frac{50}{100}$ and a full gallon for fractions over $\frac{50}{100}$; thus you are charged $43\frac{1}{2}$ gallons for $43\frac{26}{100}$ and 39 for $38\frac{88}{100}$.

In paying tax charges on whisky in bond, the government does not charge fractions; all fractions below $\frac{50}{100}$ are not charged for, and all fractions from $\frac{50}{100}$ and over are charged for as one gallon.

Spirits under 100 proof are sold generally by wine gallons, but when so sold should contain the full proof specified in the inspection.

WHISKIES IN BOND.

IT will be of considerable interest to those who have not dealt in whiskies in bond to acquire information necessary to withdraw whisky from bond, the cost of same, the outage, taxes, etc. Warehouse receipts are often sold on time, or part cash and balance on time notes. It will be well for the buyer to observe his receipt closely before buying. Many warehouse receipts contain a purchase clause, which specifies particularly that the whisky cannot be withdrawn until the full amount of the cost of the whisky is paid. Other bonds again contain a clause whereby the whisky is to be withdrawn through the house the receipt was purchased from, thus giving that house a chance to handle the whisky before shipping the same. Others again are mere duplicate warehouse receipts. The whisky then comes from the wholesale house or jobber. I give herewith three copies of warehouse receipts, which explain themselves more fully :

No. 1 is a straight warehouse receipt, and is absolute. The holder of this receipt can sell or transfer this, whether paid for or not, and the holder can withdraw the whisky at any time within three years from date of storage. This is a straight United States warehouse receipt.

No. 2. The whisky specified in this bond can be withdrawn through the house from which it is purchased only after paying the whole amount specified in the bond, unless otherwise agreed to by the agent selling the same.

No. 3 is a wholesale dealer's duplicate receipt, and, like No. 2, must go through the house where purchased from and by them freed.

No warehouse receipt should be without proper indorsement, or the same is worthless.

WITHDRAWING FROM BOND.

THE owner of a warehouse receipt when wishing to withdraw one or more packages, must send such receipt properly indorsed to the distiller or an authorized agent, whose name is generally stated on the receipt, and remit to him in his letter of instructions with a receipt, the amount of tax due, which is 90 cents on each proof gallon. Whatever difference may exist, either more or less than the exact amount of tax, the distiller or agent adjusts either by returning the excess or collecting the amount still necessary to cover the full charges for tax.

BONDED WAREHOUSE RECEIPTS.

THE following points are of utmost importance to observe before buying warehouse receipts representing whiskies in bond:

[COPY]

WHEN MADE.	SERIAL NUMBERS	WINE GALLS	PROOF	PROOF GALLONS	WAREHOUSE STAMP NO
	44 68	45	101	45 95	2552546
	44 69	45	"	45 95	
March 1886	44 70	45	"	45 95	to
	44 71	45	"	45 95	
	44 72	45	"	45 45	2552550
		227		229 25	

Louisville, Ky Sept 4th 1888
 The Five Barrels of **FALLS CITY** Whisky described below are now stored
 in UNITED STATES BONDED WAREHOUSE No. 364 situated in Louisville Jefferson
 County, Kentucky, in the 5th Collection District of Ky, and are deliverable to the order of
John Dunn only on return of this Certificate to us and on
 payment of Purchase Price and United States Government Tax.
Storage at the rate of five cents per Barrel per month from Sept 4th 1888

This receipt is issued in deference to the Laws of the United States and of Kentucky, defining and regulating the duties of Warehousemen.

L. Hellman & Co.

No. 2.

1. The receipts must be made out and signed by the distiller himself.

2. In case the whisky is made by a corporative company, the receipt must be signed by the firm name of

the respective corporation. Otherwise such receipt is legally invalid.

3. Scrupulous care must be taken as to the wording of the receipt, some containing a clause stipulating that the goods are deliverable only after the purchase money has been paid, and thus an innocent party may purchase a valueless document in case the original purchaser has not paid the distiller as stipulated on such document.

4. It is also of importance that the purchaser of a receipt should buy only of parties who can be identified; otherwise he may incur the danger of purchasing a receipt that may have been abstracted or lost, and the delivery of the goods stopped, and thereby deprive himself of any possibility of a recourse. In case of any doubt, it is advisable to communicate with the respective distiller to ascertain whether any legal obstacle exists as to the delivery of the goods.

5. The distiller being the custodian of the goods, to whom the tax due on the whisky is being remitted for withdrawal out of bond, it is evidently of importance to be assured of the general reputation and responsibility of such distiller, so that the money so remitted is promptly applied for the purpose intended. Fortunately only extremely rare cases are on record of any distiller having proved delinquent to his trust, and the warehouse laws, particularly of Kentucky, are very stringent on this point, and act as a safeguard.

ORDERING WHISKY.

IN ordering whisky the warehouse receipt should be indorsed and sent to the distiller or agent with inclosed draft or bank exchange after the following manner :

.....Wis., September, 1890.

To.....Esq. (Distiller or Agent).

.....Ky.

DEAR SIR :

Herewith please find draft for \$36, for tax and warehouse receipt No. 1,234, from which please withdraw from bond one barrel and ship to my address, and oblige

JOHN BROWN,

Ashland, Wis.

Ship via.....R'y.

In remitting money for tax, it should be in currency or bank exchange, convertible anywhere, and the exchange paid. Send your warehouse receipt in remittances for tax by registered letter; and it is also advisable that the sender should retain a memorandum of the serial number of the barrels as stated on the warehouse receipt and the inspection, so that in case of loss or abstraction of the letter, the delivery of the goods may be stopped.

In case of the loss of a warehouse receipt, the owner of same should promptly notify the agent of the same of the fact and stop the delivery of the goods. In order to get possession of the whisky, the owner must give the distiller an indemnifying bond for value of the same, the form of which will be sent to him by the distiller, and which must be signed and sworn to before a notary public, when the whisky will be delivered to him. It is important the owner of whiskies should be aware when the time limited by law to allow whiskies to remain in bond expires, and when such expiration of time is near at hand, he should notify the distiller, requesting him to have his whiskies regauged for taxation, giving him, of course, the serial number of his barrel. If a notice be not served promptly on the distiller, a special application for a regauge of his whisky must be made by the distiller, which entails the special expense of such regauge. The main loss, however, which the owner runs the risk of entailing by his negligence is the penalty the government imposes for the non-payment of the tax, and which amounts to five per cent of the tax, and the further still greater risk that his whiskies may become forfeited to the government for the tax due on same, if the time limited by law and days of grace have expired.

Table showing the equivalent prices for whiskies at original gauge in bond, and regauged tax paid, at various ages, based upon the government scale of allowances for shrinkage, etc.

Price Original Gauge in Bond.	PRICE REGAUGED TAX PAID.							
	12	15	18	21	24	27	30	33
	and not exceeding							
	15	18	21	24	27	30	33	36
	MOS.	MOS.	MOS.	MOS.	MOS.	MOS.	MOS.	MOS.
	Out- age, 4 gal.	Out- age, 4½ gal.	Out- age, 5 gal.	Out- age, 5½ gal.	Out- age, 6 gal.	Out- age, 6½ gal.	Out- age, 7 gal.	Out- age, 7½ gal.
Cts.	Cts.	Cts.	Cts.	Cts.	Cts.	Cts.	Cts.	Cts.
45	139½	140	140½	141	142	142½	143½	144
47½	142	143	143½	144	145	145½	146½	147
50	145	145½	146½	147	148	148½	149½	150
51½	147½	148½	149	150	150½	151½	152	153
55	150½	151	152	152½	153½	154½	155	156
57½	153	154	154½	155½	156½	157½	158	159
60	156	156½	157½	158½	159½	160	161	162
62½	158½	159½	160½	161½	162½	163	164	165
65	161½	162½	163	164	165	166	167	168
67½	164	165	166	167	168	169	170	171
72	169½	170½	171½	172½	173½	175	176	177
75	172½	173½	174½	175½	176½	177½	179	180
77½	175	176	177	178½	179½	180½	182	183
80	178	179	180	181	182½	183½	185	186
82½	180½	181½	182½	184	185	186½	188	189
85	183½	184½	185½	187	188	189½	190½	192
87½	186	187½	188½	190	191	192½	193½	195
90	189	190	191½	192½	194	195	196½	198
92½	191½	193	194	195½	197	198	199½	201
95	194½	195½	197	198½	199½	201	202½	204
97½	197	198½	199½	201	202½	204	205½	207
100	200	201	202½	204	205½	207	208½	210

The above table is not intended to show the cost of carrying whisky for various periods, but simply as a

ready means for purchasers to ascertain what the cost of whiskies of different ages, at various prices for original gauge in bond, is equal to, regauged and tax paid.

UNITED STATES CUSTOMS TARIFF.

IN BARRELS AND CASKS.

ALL spirituous liquors, such as whiskies, brandy, gin, etc., have to be imported in casks of not less than 14 gallons.

Brandy, gin, arrac, rum, whisky and alcohol, bitters containing spirits, and absinthe, \$2.00 per proof gallon.

Sherry, claret, hock or other wines, vermouth and prime juice, 50 cents per gallon.

Ale, porter and beer, 20 cents per gallon.

Cherry juice, cider and ginger ale, 20 per cent ad valorem.

Soda water and mineral water (artificial), 30 per cent ad valorem.

Lime juice, free.

IN BOTTLES.

No importations allowed under one dozen bottles per case. Extra charges on bottled goods. On those con-

taining ale, porter, beer, etc., 30 per cent on value of bottles; spirits, wines, cordials, liquors, bitters, etc., 3 cents on each bottle.

Ale, porter and beer, 35 cents per gallon.

Wines, of one pint or less, 80 cents per dozen.

Wines, of over one pint or less than one quart, \$1.60.

Champagne and other sparkling wines—cases of one dozen quarts, \$7.00 per dozen; cases of two dozen pints, \$3.50 per dozen; cases of four dozen half pints, \$1.75 per dozen.

Tax is charged on a basis of regauged proof gallons as found at the time of withdrawal from bond, and not as per original gauge.

The government collects on 100 proof, even should the proof recede below 100, and if it gains anything above 100 tax is charged pro rata for all over 100.

Table showing the allowance of loss on whiskies in bond, as per Carlisle bill. The maximum allowance for each of the periods named, in the case of a cask or package of forty or more wine gallons' capacity, may be stated in tabular form as follows:

Not to exceed 1 proof gallon for 2 months or part thereof.

Do	1½	gallons	for more than 2 months and not more than 4 months.
Do	2	"	" 4 " " 6 "
Do	2½	"	" 6 " " 8 "
Do	3	"	" 8 " " 10 "
Do	3½	"	" 10 " " 12 "

Not to exceed 4 gallons for more than 12 months and not more than 15 months.

Do	4½	“	“	15	“	“	18	“
Do	5	“	“	18	“	“	21	“
Do	5½	“	“	21	“	“	24	“
Do	6	“	“	24	“	“	27	“
Do	6½	“	“	27	“	“	30	“
Do	7	“	“	30	“	“	33	“
Do	7½	“	“	33	“	“	36	“

The maximum allowance for loss on casks or packages of less capacity than forty wine gallons, and not less than twenty wine gallons, is limited to one-half the amounts stated in the above table. No loss will be allowed on casks or packages of less capacity than twenty wine gallons.

It will be seen that where the loss of spirits while in warehouse does not exceed the statute limit, the tax is to be collected on the proof gallons contents as shown by the regauge.

Where the loss exceeds the statute limit the tax will be collected on the number of proof gallons contents, as shown by the original gauge, less only the loss allowed by law.

SPECIAL TAXES IMPOSED BY LAW.

Rectifiers of less than 500 barrels,	-	-	\$100	00
Rectifiers of 500 barrels or more,	-	-	200	00
Dealers, retail liquor,	-	-	25	00

Dealers, wholesale liquor, - - - - -	100 00
Dealers in malt liquors, wholesale, - -	50 00
Dealers in malt liquors, retail, - - - -	20 00
Dealers in leaf tobacco, - - - - -	12 00
Dealers in leaf tobacco, received from producers in "the hand," less than 25,000 lbs. per annum, - - - - -	5 00
Retail dealers in leaf tobacco, - -	250 00
and on monthly sales over rate of \$500 per annum, thirty cents for every dollar in excess of such rate.	
Dealers in manufactured tobacco, - - -	2 40
Manufacturers of stills, - - - - -	50 00
and for each still manufactured, - - -	20 00
and for each worm manufactured, - -	20 00
Manufacturers of tobacco, - - - - -	6 00
Manufacturers of cigars, - - - - -	6 00
Peddlers of tobacco, first-class (more than two horses or other animals), - - - - -	30 00
Peddlers of tobacco, second-class (two horses or other animals), - - - - -	15 00
Peddlers of tobacco, third-class (one horse or other animal), - - - - -	7 20
Peddlers of tobacco, fourth-class (on foot or public conveyance), - - - - -	3 60
Brewers of less than 500 barrels, - - -	50 00
Brewers of 500 barrels or more, - - -	100 00

INFORMATION FOR DEALERS

In distilled spirits, fermented liquors, tobacco, snuff and cigars, and all persons who empty packages of the same :

DISTILLED SPIRITS.

Every person who empties or draws off, or causes to be emptied or drawn off, any distilled spirits, either foreign or domestic, from any cask or package bearing any mark, brand or stamp required by law, must, *at the time of emptying such cask or package*, efface and obliterate such mark, brand or stamp; and any person failing to do so will be punished by fine and imprisonment. The terms “efface and obliterate” must be understood to mean a complete destruction of the stamps, marks and brands, so as to leave no part of the same legible or intelligible.

FERMENTED LIQUORS.

Every retail dealer or other person who withdraws or aids in the withdrawal of any fermented liquor from any hogshead, barrel or keg, or other vessel containing the same without destroying or defacing the stamp thereon, or withdraws or aids in the withdrawal of any fermented liquor from any such package upon which the proper stamp has not been affixed, or on which a false or fraudulent stamp has been affixed, is liable to

“a fine of one hundred dollars, and to imprisonment for not more than one year.” The stamps “to be destroyed by driving through the same the faucet through which the liquor is to be drawn, or an air faucet of equal size, at the time the vessel is tapped, in case the vessel is tapped through the other spigot hole (of which there shall be but two, one in the head and one in the side).”

TOBACCO AND CIGARS.

Manufactured tobacco, snuff or cigars can be sold only from the original stamped packages, under penalty of heavy fines and imprisonment.

Every person who empties any box, bag, vessel, wrapper or envelope of any kind containing tobacco, snuff, cigars, cheroots or cigarettes, must destroy the stamp or stamps thereon, and any person who willfully neglects or refuses to do so is liable for each offense to be fined fifty dollars and imprisoned not less than ten days nor more than six months.

SPECIAL TAXES.

Every person or firm engaged in the business of the manufacture or sale of fermented liquors, stills, distilled spirits, tobacco, snuff, cigars or cigarettes, must each year register the name, residence, place of business, etc., with the collector of internal revenue of the dis-

trict, and procure and keep conspicuously displayed in the place of business the proper special tax stamp required by law.

The special tax year commences May 1st, and ends on the 30th day of April succeeding.

Persons paying a special tax for a fractional part of a year will be liable from the first day of the month in which they commence business to the end of the special tax year, and if they fail to make return to the collector or proper deputy collector of the district where located, before or during the month in which business is commenced, the commissioner of internal revenue is required by law to assess a penalty of fifty per cent of the amount of special tax in addition to the tax, and the collector of internal revenue of the district must in all cases collect the same.

Whenever a firm is changed by taking in a new member, the new firm must pay another tax for the balance of the special tax year.

In case of removal from one place of business to another, the business specified in the special tax stamp may be carried on at the new place, provided the owner of the special tax stamp shall register such removal with the collector of the district, and shall procure from him the proper indorsement on the special tax stamp showing such removal.

LIABILITY OF RETAIL LIQUOR DEALERS.

RETAIL liquor dealers cannot, as such, sell five gallons or more to any one person at any one time. Any person desiring to sell in quantities of five or more gallons must make return and pay special tax as a wholesale liquor dealer. The word "gallon" here used means wine gallon.

The sale of several packages, which separately contain less, but in the aggregate contain as much as five gallons, cannot be made by a retail liquor dealer. (Internal Revenue Record, Vol. 26, p. 101.)

The sale of liquor to its members by a club or association of persons not incorporated, combining together to promote social and literary objects, subjects itself to a tax as retail dealers, and renders the club, or any member thereof, criminally responsible for the failure to pay such tax. Any course of selling, though to a restricted class of persons, and without a view to profit, is within the meaning of this statute. (Internal Revenue Record, Vol. 22, p. 28.)

Special tax stamps can be issued only to dealers in distilled spirits, wines or malt liquors, to sell at a fixed place, which shall be clearly indicated in the special tax stamp. The law does not provide for the peddling of either distilled spirits, wines or malt liquors, and persons found selling the same in the manner of peddlers

must be regarded as engaged in business not authorized by special tax laws.

The joint resolution of Congress, approved May 8, 1864, authorized the issue, under such regulations as the commissioner of internal revenue may prescribe, of special tax stamps to persons carrying on the business of retail dealers in liquors, retail dealers in malt liquors, or dealers in tobacco upon passenger railroad trains, or upon steamboats or other vessels engaged in the business of carrying passengers.

FAIRS, ETC.

Where an association renting and occupying premises or grounds, such as fair grounds, trotting parks, etc., employs persons as agents to sell liquor or tobacco for the benefit of the association, at various points within the grounds, or inclosure, but one special tax for the sale of liquors or tobacco, as the case may be, will be required of such association in respect of such sales; but where the privilege of making such sales is let to one or more individuals who establish several different stands where liquors or tobacco are sold, which stands are separated from each other by ground occupied by the association, or by other persons, the lessees are liable for special tax for each stand where sales are made.

Regular retail dealers in liquors, or malt liquors, or dealers in tobaccos and cigars, holding special tax stamps as such, may close their ordinary place of busi-

ness for the time being, and on registry of the facts with the collector of the district in which the fair grounds are situated, may do business under the regular stamps at one stand in the fair grounds without payment of additional tax, but before opening again their regular place of business, must make a new registry with the collector of the district in which the stamps were issued. (Internal Revenue Record, Vol. 18, p. 81.)

The special tax of a liquor dealer is not imposed upon apothecaries as to wines or spirituous liquor which they use exclusively in the preparation or the making up of medicines (Sec. 3,246, Revised Statutes), but this section is construed to mean medicines which cannot be used as beverages (Internal Revenue Record, Vol. 19, p. 145).

A retail liquor dealer may sell his entire stock of liquors, amounting to five gallons or more, in one parcel without subjecting himself to special tax as a wholesale liquor dealer, or he may sell his entire stock of distilled spirits in one parcel, his entire stock of wines in another, and his entire stock of malt liquors in another parcel without subjecting himself to such tax; but the exemption added to Sec. 3,244, Revised Statutes, by Sec. 4, act of March 1st, 1879, does not extend further than this (Internal Revenue Record, Vol. 45, p. 101).

SPECIAL TAXES.

THE special tax year commences on the first day of May, and ends on the 30th day of April succeeding.

Applicants for special tax for a fractional part of a year must calculate from the first day of the month in which they commence business, and must pay to the end of the special tax year.

Every person or firm liable to special tax must before commencing business file, and thereafter while thus liable, not later than the 30th day of April of each year, again file with the collector or deputy collector, a sworn return on form 11, and pay to such officer the amount of tax, when he will be furnished with a special tax stamp, which must at all times be conspicuously displayed in his or their place of business.

That where the person or persons succeeding to and carrying on the business for which the dissolved firm has paid a special tax, further special tax should not be exacted of the remaining partner or partners, for carrying on the same business at the same place for the remainder of the period for which the stamp was issued to the old firm.

But where a person or member of a firm carries on the business after the firm's dissolution, and associates with himself a person who is not a member of the old

firm, the new firm so constituted should be required to pay a special tax and take out a new special tax stamp, even though the name of such new firm be the same as that of the old. (Decision No. 178.)

Persons do not incur a liability to a special tax as liquor dealers by reason of delivering liquor to an authorized liquor dealer to sell for them on commission or otherwise. (Internal Revenue Manual, p. 59.)

Persons do not incur liability to a special tax, not a dealer in liquor, for selling spirits, wines or malt liquors, where such liquors have been received as security for or in payment of a debt, where such spirits are sold in one parcel only, or at public auction in parcels not less than twenty wine gallons. Nor does a special tax accrue on a sale made by a retiring partner to an incoming, remaining or surviving partner or partners of a firm. (Revised Statutes, Sec. 3,244.)

BUSINESS LAWS AND FORMS.

IMPORTANT LEGAL DECISIONS.

NOTES bear interest only when so stated, but do bear interest from date of maturity.

Principals are responsible for their agents.

Each individual in partnership is responsible for the whole amount of the debts of the firm, except where the word "limited" is used in connection with the firm name.

Ignorance of the law excuses no one.

It is a fraud to conceal a fraud.

The law compels no one to do impossibilities.

An agreement without consideration of value is void.

Signatures in lead pencil are good in law.

A receipt for money is not legally conclusive.

The acts of one partner bind all the others.

*Contracts made on Sunday cannot be enforced.

If when a debt is due the debtor is out of the state, the "six years" do not begin to run until he returns. If he afterward leave the state, the time forward counts the same as if he remained in the state.

An oral agreement must be proved by evidence. A written agreement proves itself. The law prefers written to oral evidence, because of its precision.

*Contract made on Sunday is not void in Illinois.

A contract made with a minor is voidable.

The maker of an "accommodation" bill or note (one for which he has received no consideration, having lent his name or credit for the accommodation of the holder), is not bound to the person accommodated, but is bound to all other parties precisely as if there was a good consideration.

Checks or drafts must be presented for payment without unreasonable delay.

If the drawee of a check or draft has changed his residence, the holder must use due or reasonable diligence to find him.

If the letter containing a protest of non-payment be put into the postoffice, any miscarriage does not affect the party giving notice.

If two or more persons as partners are jointly liable on a note or bill, due notice to one of them is sufficient.

If a note or bill is transferred as security, or even as payment of a pre-existing debt, the debt revives if the bill or note be dishonored.

All claims which do not rest upon a seal or judgment must be sued within six years from the time when they arise.

If one holds a check as payee, or otherwise transfers it to another, he has a right to insist that the check be presented that day, or, at farthest, on the day following.

A note indorsed in blank (the name of the indorser

only written) is transferable by delivery the same as if made payable to bearer.

If the time of payment of a note is not inserted, it is held payable on demand. Notes payable "on demand" are not entitled to grace.

An indorsee has a right of action against all whose names were on the bill when he received it.

*A note made on Sunday is void.

A note obtained by fraud, or even from one intoxicated, with intent to defraud, cannot be collected.

If a note be stolen it does not release the maker—he must pay it.

An indorser of a note is exempt from liability, if not served with notice of its dishonor within reasonable time of its non-payment.

A note by a minor is voidable.

Part payment of a debt which has passed the statutory limitation revives the whole debt, and the claim holds good for another period of six years from the date of such partial payment.

A note dated ahead of its issue is void, though it may be dated back.

A note of protest may be sent to the place of business or residence of the party notified.

Where two or more parties are jointly liable on a note, notice to one is sufficient.

*Contract made on Sunday is not void in Illinois.

By writing “without recourse,” an indorser can prevent his own liability of being sued.

DUE BILL.

\$50.

CINCINNATI, June 4, 1885.

Due William Watson, fifty dollars, on demand, value received.

ARTHUR ARCHER.

RECEIPT IN FULL.

BALTIMORE, August 5, 1885. Received from Long & Mason, seventy-five dollars and ten cents, in full of account to date.

HENRY NATHAN.

RECEIPT ON ACCOUNT.

BALTIMORE, May 9, 1885. Received from George Osgood, fifty dollars on account.

CHARLES PHILLIPS.

THE BEST INTEREST RULE EXTANT.

To find the interest on any amount, at any rate per cent, for any length of time:

1st. Reduce time to run on interest to months and tenths of a month. To find the number of tenths of a month divide number of days over a month by *three*, and add to the number of months the tenths in *decimal* form.

2d. Move the *decimal point* between dollars and cents in the principal *two places to the left*, divide this amount by *twelve* and multiply by the rate per cent; multiply this amount by the number of months, as found above, and the product will be the answer.

EXAMPLE.—\$144@4½ per cent, for 1 year, 7 months and 21 days. 1 year, 7 months and 21 days equals 19.7 months.

$$\begin{array}{r}
 \text{AT } 4\frac{1}{2} \text{ PER CENT.} \\
 12)1.44. \\
 \hline
 .12 \\
 4\frac{1}{2} \text{ rate of interest.} \\
 \hline
 .54 \text{ rate for one month.} \\
 19.7 \text{ months.} \\
 \hline
 387 \\
 486 \\
 54 \\
 \hline
 \$10.63.8=\text{Ans. } \$10.63.8.
 \end{array}$$

$$\begin{array}{r}
 \text{AT 5 PER CENT.} \\
 12)1.44. \\
 \hline
 .12 \\
 5 \text{ rate of interest.} \\
 \hline
 .60 \text{ rate for one month} \\
 19.7 \text{ months.} \\
 \hline
 420 \\
 540 \\
 60 \\
 \hline
 \$11.82.0=\text{Ans. } \$11.82.
 \end{array}$$

AT TEN PER CENT.

1st. Find the number of months and tenths of months, as above.

2d. Move *decimal point* between dollars and cents in principal *one place to the left*, divide by *twelve*, then multiply this amount by the number of months as found in “first,” and the product will be the answer.

EXAMPLE.—\$600.00 @ 10 per cent from September 5th, 1879, to February 26th, 1881. From September 5th, 1879, to February 26th, 1881, is 1 year, 5 months and 21 days, which equals 17.7 months.

12)60.00 (Move decimal point one place to the left.)

5. (Divide by 12), which equals interest on principal for one month. If \$5 for one month, for 17.7 months it would be 17.7 times \$5, which equals \$88.50.—Ans.

UNITED STATES POSTAL REGULATIONS.

FIRST CLASS MAIL MATTER.—*Letters*.—This class includes letters and anything of which the postmaster cannot ascertain the contents without destroying the wrapper, or anything unsealed which may be wholly or partly in writing—except manuscript for publication accompanied by proof sheets. Postage, two cents each ounce or for each fraction above an ounce. On local or drop letters, at free delivery offices, two cents. At offices where no free delivery by carriers, one cent.

SECOND CLASS.—*Regular Publications*.—This class includes all newspapers, periodicals or matter exclusively in print and regularly issued at stated periods from a known office of publication or news agency. Postage, 1 cent a pound or fraction thereof.

THIRD CLASS.—*Miscellaneous Printed Matter*.—Transient newspapers and periodicals, one cent for each four ounces or fraction thereof. Mailable matter of third class includes printed books, circulars and other matter wholly in print (not of the second class), proof sheets and manuscript accompanying the same, and postage shall be paid at the rate of one cent for each two ounces or fractional part thereof, and shall fully be prepaid by postage stamps affixed to said matter.

All packages of matter of the third class must be so wrapped or enveloped that their contents may be readily

and thoroughly examined by postmasters without destroying the wrappers.

FOURTH CLASS.—*Merchandise, Samples, Etc.*—Mailable matter of the fourth class includes all matter not embraced in the first, second and third classes, which is not in its form or nature liable to destroy, deface or otherwise damage the contents of the mail bag, or harm the person of any one engaged in the postal service.

All matter of the fourth class is subject to a postage charge at the rate of one cent an ounce or fraction thereof, to be paid by stamps affixed.

POSTAL CARDS.—Postal cards are sold at a fixed rate of one and two cents (for foreign) each, in any quantity. Unclaimed postal cards are never returned to the writer. Anything pasted on or attached to a postal card subjects it to letter postage.

MONEY ORDERS.—Orders not over \$10, 8 cents; \$10 to \$15, 10 cents; \$15 to \$30, 15 cents; \$30 to \$40, 20 cents; \$40 to \$50, 25 cents; \$50 to \$60, 30 cents; \$60 to \$70, 35 cents; \$70 to \$80, 40 cents; \$80 to \$100, 45 cents.

N. B.—Postal orders or notes under five dollars are issued without corresponding advices, and, when duly receipted, are payable at any money order office in the United States, selected by the bearer. The fee is three cents for each order. Postal notes are payable to

bearer when presented at office of issue. The government is not liable after a note has once been paid. Postal notes are invalid at expiration of three calendar months from last day of month of issue.

FOREIGN POSTAGE.—*Canada*.—Letters, 2 cents; and 5 cents on all letters to all countries belonging to the “Universal Postal Union.”

WEIGHTS AND MEASURES.

TROY.

24 grains	1 pennyweight.
20 pennyweights	1 ounce.
12 ounces	1 pound.

Equivalents.

lb.	oz.	pwt.	gr.
1	12	240	5760
	1	20	480
		1	24

APOTHECARIES’.

20 grains	1 scruple.
3 scruples	1 dram.
8 drams	1 ounce.
12 ounces	1 pound.

Equivalents.

lb.	oz.	dr.	sc.	gr.
1	12	96	288	5760
	1	8	24	480
		1	3	60
			1	20

AVOIRDUPOIS.

16 drams	1 ounce.
16 ounces	1 pound.
25 pounds	1 quarter.
4 quarters	1 hundred weight.
20 hundred weights	1 ton.

Equivalents.

t.	cwt.	qr.	lbs.	oz.	dr.
1	20	80	2000	32000	512000
	1	4	100	1600	25600
		1	25	400	6400
			1	16	256
				1	16

DRY.

2 pints	1 quart.
8 quarts	1 peck.
4 pecks	1 bushel.
36 bushels	1 chaldron.

Equivalents.

ch.	bu.	pk.	qt.	pt.
1	36	144	1152	2304
	1	4	32	64
		1	8	16
			1	2

WINE OR LIQUOR.

4	gills	1 pint.
2	pints	1 quart.
4	quarts	1 gallon.
31½	gallons	1 barrel.
2	barrels	1 hogshead.

Equivalents.

hhd.	bb.	gal.	qt.	pt.	gi.
1	2	63	252	504	2016
	1	31½	126	252	1008
		1	4	8	32
			1	2	8
				1	4

MISCELLANEOUS MEASUREMENTS.

A box 12 inches by 11¼ inches, and 8 inches deep, will hold *a half bushel*.

A box 10 inches square, and 10¾ inches deep, will contain *a half bushel*.

A box 8 inches square, and 8 7-16 inches deep, will contain *a peck*.

A box 6½ inches square, and 6¾ inches deep, will contain *a half peck*.

A box 4 inches square, and 4½ inches deep, will contain *a quart*.

The standard gallon measures 231 cubic inches at the temperature of the maximum density of distilled water, 39 °, the barometer at 30 inches.

A box 8 inches square, and $3\frac{5}{8}$ inches deep, will contain *a gallon*.

A box 5 inches square, and $4\frac{5}{8}$ inches deep, will contain *a half gallon*.

A box 4 inches square, and $3\frac{5}{8}$ inches deep, will contain *a quart*.

A box 3 inches square, and $3\frac{1}{4}$ inches deep, will contain *a pint*.

WEIGHTS AND MEASURES FOR COOKS, ETC.

1 pound of wheat flour is equal to 1 quart.

1 pound and 2 ounces of Indian meal make 1 quart.

1 pound of soft butter is equal to 1 quart.

1 pound and 2 ounces of best brown sugar make 1 quart.

1 pound and 1 ounce of powered white sugar make 1 quart.

1 pound of broken loaf sugar is equal to one quart.

4 large tablespoonfuls make $\frac{1}{2}$ gill.

1 common-sized tumbler holds $\frac{1}{2}$ pint.

1 common-sized wine glass is $\frac{1}{2}$ gill.

1 tea cup holds 1 gill.

1 large wine glass holds 2 ounces.

1 tablespoonful is equal to $\frac{1}{2}$ ounce.

CLARIFYING.

ALL whiskies and brandies contain more or less charcoal. Whisky barrels are charged in order to burn out the gum or oily matters in oak wood from which the staves are made. Charcoal is also put into whisky, as it absorbs to a great extent the fusil or deleterious oils contained in whiskies. In rectifying whiskies from high-wines, charcoal is used. This coal settles very readily on the bottom of the package after standing for some time, still when the bottom of the package is reached it is necessary to strain it. The best strainer for this purpose is ADLER'S PATENT STRAINER, which is made from fur felt and will immediately clear the whisky. When not in possession of one the following method should be used :

Take the last three or four gallons of liquor and pour them into the next barrel to be used, and let it settle ; or draw the same off in a jug ; let it settle and pour off slowly the clear part of the whisky. Straining through three or four thicknesses of flannel three or four times will clear it of charcoal.

Don't use filtering paper, as you lose 30 per cent of your liquor.

BLACK WHISKY.

A nail, auger, gimlet or any other iron or steel substance when dropped into a package of liquor will

corrode and discolor the same. As soon as this is discovered, get it out of the package, then to 40 gallons of liquor take one gallon of fresh milk, pour same into the barrel and shake well. Let the liquor stand two or three days, and draw off; the liquor then will be perfectly clear, and perhaps a little light. If not perfectly clear on first application, use one-half of the same quantity the second time.

ROPY OR MURKY WHISKY.

Take twelve fresh eggs, beat them up thoroughly, shells and all, in a gallon measure, add liquor to fill the measure and pour this into the barrel, shake well and let it stand two days, and your liquor will be as clear as crystal.

When liquor is but slightly black from coal:

Take two ounces of isinglass dissolved in a little water, and whip into a foam; add one quart of skimmed milk; pour this into the barrel, and shake well; let it settle for two days. This is for 40 gallons.

TO WHITEN GIN.

Some gin has a peculiar blackness, to remove which, take one ounce of pulverized chalk and three ounces of isinglass; dissolve and beat into a foam; pour this into your package and shake well, and in a short time it will become perfectly transparent.

When gin has become black by coming into contact with iron, add one quart of skimmed milk to the above; this solution carries everything to the bottom of the package, and care should be taken when the package is nearly empty.

RECIPES.

TO MAKE BOURBON WHISKY.

No. 1.

TAKE 36 gallons proof spirits, 4 gallons highly flavored rye whisky, 1 gallon domestic brandy, 1 pint white wine vinegar, 1 pint white glycerine; color with burned sugar coloring, stir well and let liquor rest 6 hours.

No. 2.

To 36 gallons proof spirits add 4 gallons of highly flavored Bourbon, 1 gallon New England rum, $\frac{1}{2}$ gallon sweet catawba, and 1 pound white glycerine; color to suit with burned sugar coloring.

TO MAKE CHEAP BOURBON WHISKY.

As a matter of curiosity I reluctantly give the following recipe; it is no good, and should not be used to any extent:

Take 10 gallons proof spirits, 10 gallons rain water, 1 pint strong green tea, $\frac{1}{2}$ pint plain syrup, $2\frac{1}{2}$ pints tincture of grains of Paradise; color with burned sugar coloring, and add $1\frac{1}{2}$ oz. nitric ether; flavor with 4 drops of wintergreen.

SUGAR COLORING.

Take 25 pounds of loaf sugar and add one gallon of water; let it boil over a brisk fire, being careful to stir and skim it all the while. Every now and then dip in a small splinter of wood, and when the

sugar that remains on the stick becomes hard and brittle, add one quart of warm water slowly and gradually, stirring it constantly. Then let it burn brown ; this is then sugar coloring.

If there are any soda works in your town, they can furnish you both burned sugar coloring and sugar syrup cheaper than you can make it yourself, or you can order it from any wholesale house. One pint sugar coloring is enough to color ten barrels of spirits.

FUSIL OIL.

Fusil oil is formed during the process of fermentation. It is the fatty portion of the grain. It forms an imperfect combination with other bodies, such as acids, ether, etc.

The peculiar flavors of all whiskies are due to the presence of this oil. When extracted from the liquor and purified, it forms the basis of other flavors, such as apple oil, pear oil, etc.

COGNAC.

To 36 gallons of spirits, add 4 gallons of fine old cognac, $\frac{1}{2}$ gallon best sherry, twenty drops cognac oil dissolved in alcohol, 2 oz. black tea (take 2 oz. black tea and pour 2 quarts of boiling water on it, let it stand until cold, filter through flannel and add to the above mixture). Add to the whole 1 lb. of pure glycerine to give age, body and smoothness to the liquor.

Tea when green or black gives a pleasant flavor to whisky or brandy, and is much used by rectifiers and blunderers. Make it as follows: To each oz. of tea use 1 pint of boiling water, let it infuse a short time, and strain it when cool. Use about 4 oz. to 10 gallons.

To give age, body and smoothness to your liquors—one pint of pure glycerine added to a barrel of liquor of any kind will greatly improve the same. This substance when pure is perfectly harmless, and gives the liquor a peculiar smoothness, imparting body and age.

A FLAVORING COMPOUND

Made as follows gives a good flavor to both whisky and brandy:

Mash 25 lbs. raisins, 12 lbs. prunes, 6 lbs. figs, 1 pineapple, sliced, 1 quart pure glycerine. Mash this in a half barrel, and add 20 gallons of spirits. Stir every day for 15 days, and let it settle. Use according to taste. This flavoring can be used, and will improve any whisky or brandy, giving it a rich age taste. It should be kept on hand by all saloon keepers.

HOW TO MAKE BRANDY.

No. 1.

Take 40 gallons of pure spirits, 100 proof, and add $\frac{1}{4}$ oz. oil of cognac cut in alcohol, $\frac{1}{4}$ lb. green tea, $\frac{1}{8}$ oz. prune kernel oil cut in alcohol, 1 quart sugar syrup, 1 oz. acetic ether. Color with sugar coloring.

No. 2.

This is a more simple way, and you can take whisky and make brandy, instead of spirits :

To 40 gallons spirits, add $\frac{1}{4}$ oz. of cognac cut in alcohol, $\frac{1}{4}$ lb. black tea, $\frac{1}{4}$ gallon sugar syrup, $\frac{1}{16}$ oz. anise oil cut in alcohol, 1 oz. acetic ether. Color with sugar coloring. Steep the tea in 1 quart of water. Do not let it boil, but slowly simmer.

CHEAP BRANDY.

See “Cheap Whiskies,” and make it just the same, adding $\frac{1}{16}$ oz. of oil of cognac, dissolved in 1 quart of alcohol.

HOW TO IMITATE CIDER.

A very fair imitation of cider may be produced by using the following recipe:

25 gallons soft water,
2 lbs. tartaric acid,
25 “ New Orleans sugar,
1 pint yeast.

Put all the ingredients into a clean cask, and stir them up well after standing 24 hours with the bung out. Then bung the cask up tight; add 3 gallons of spirits, and let it stand 48 hours, after which time it will be ready for use.

BLACKBERRY BRANDY.

10 gals. blackberry juice, 25 gals. alcohol, 65 per cent, 8 gals. water, 20 lbs. white sugar, $\frac{1}{8}$ oz. oil of cloves, $\frac{1}{8}$ oz. oil of cinnamon.

Dissolve the oils separately in $\frac{1}{2}$ pint alcohol, 95 per cent; mix both together, and use one-half the quantity; if the cordial is not sufficiently flavored, use the balance.

BLACKBERRY BRANDY.

$\frac{1}{4}$ oz. of cinnamon, $\frac{1}{4}$ oz. of cloves, $\frac{1}{4}$ oz. of mace, $\frac{1}{8}$ oz. of cardamom.

Ground to a coarse powder; add to 16 lbs. of blackberries, mashed, and 5 gallons of alcohol, 95 per cent. Macerate for two weeks; press it; then add 10 lbs. of sugar, dissolved in $3\frac{3}{8}$ gallons of water. Filter.

BITTERS MADE WITH ESSENCES.

40 gals. spirit, proof, 1 drachm each oil of anise, caraway, lemon, orange and cinnamon, $\frac{1}{4}$ drachm each bitter almonds and cloves, 1 gal. sugar syrup.

Cut the oils in alcohol, 95 per cent, and mix. Color with sugar coloring.

DOPPEL KUMMEL.

To 5 gallons 94 per cent alcohol add 4 ounces oil of caraway, $\frac{1}{2}$ drachm (30 drops) oil of anise, 5 drops oil of coriander, 5 drops oil of bitter almonds, and 10 drops oil of calamus. Add 20 gallons French proof

spirit, and 15 gallons water, in which 10 pounds white sugar have been dissolved. This will make 40 gallons Kummel of a strength of $36\frac{1}{4}$ per cent. If for cordial, more sugar may be added.

TO GIVE AGE, BODY AND SMOOTHNESS TO BRANDY.

One pint of pure glycerine, added to 50 gallons of brandy, will greatly improve the liquor. This substance, when pure, is perfectly harmless, and gives brandy a peculiar smoothness, imparting body and age to that, and other liquors.

PEACH FLAVORING FOR WHISKY.

Steep for 1 month 10 gallons dried peaches, 10 gallons oak sawdust, and 5 pounds black tea in 40 gallons proof spirits; strain and filter. Use 2 gallons of the above flavoring to 1 barrel of proof spirits. It makes an excellent rye whisky.

BLACK AND GREEN TEA.

Tea, either green or black, gives a pleasant astringent flavor to an imitation brandy, and is much used by dealers in that article. Use in the following manner: To each oz. of tea add one pint of boiling water; let it infuse for a few minutes, and when cool strain. Eight oz. prepared in this manner is sufficient for 100 gals. brandy.

HINTS AND RULES FOR BARTENDERS.

1. An efficient bartender's first aim should be to please his customers, paying particular attention to meet the individual wishes of those whose tastes and desires he has already ascertained; and with those whose peculiarities he has no opportunity of learning, he should politely inquire how they wish their beverages served, and use his best judgment in endeavoring to fulfill their desires to their entire satisfaction. In this way he will not fail to acquire popularity and success.

2. Ice must be washed clean before being used, and then never touched with the hands, but placed in the glass either with an ice scoop or tongs.

3. Fancy drinks are usually ornamented with such fruits as are in season. When a beverage requires to be strained into a glass, the fruit is added after straining, but when this is not the case the fruit is introduced into the glass at once. Fruit, of course, must not be handled, but picked up with a silver spoon or fork.

4. In preparing any kind of a hot drink, the glass should always first be rinsed rapidly with hot water. If this is not done, the drink cannot be served sufficiently hot to suit a fastidious customer. Besides, the heating of the glass will prevent it from breaking when the boiling water is suddenly introduced.

5. In preparing cold drinks great discrimination should be observed in the use of ice. As a general rule shaved ice should be used when spirits form the principal ingredient of the drink and no water is employed. When eggs, milk, wine, vermouth, Seltzer or other mineral waters are used in preparing a drink, it is better to use small lumps of ice, and these should always be removed from the glass before serving to the customers.

6. Sugar does not readily dissolve in spirits, therefore when making any kind of a hot drink, put sufficient boiling water in the glass to dissolve the sugar before you add the spirits.

7. When making cold mixed drinks, it is usually better to dissolve the sugar with a little cold water before adding the spirits. This is not, however, necessary when a quantity of shaved ice is used. In making cocktails, the use of syrup has almost entirely superseded white sugar.

8. When drinks are made with eggs or milk, or both, and hot wine or spirits to be mixed with them, the latter must always be poured upon the former gradually, and the mixture stirred briskly during the process, otherwise the eggs and milk will curdle. This is more particularly the case when large quantities of such mixtures are prepared.

9. In preparing milk punch or egg nogg in quantity, the milk or eggs should be poured upon the wine or spirits very gradually and continually, beating the mixture in order to mix the ingredients thoroughly.

10. When preparing cold punch, the bowls should be placed in a tin or metal vessel about the same depth as the height of the bowl, the space between the bowl and the vessel to be packed with ice, and a little rock salt sprinkled over the surface, which has the effect of producing a freezing mixture much colder than plain ice. Towels may be pinned around the exterior of the vessel and the exposed surface of the ice trimmed with fruit or leaves, giving the whole an attractive appearance.

11. In case brandy, whisky or other liquids are to be drawn for use direct from the wood, the cask should be placed upon a skid, a substantial stand made expressly for the purpose, and kept in a place where the temperature is moderate and uniform.

12. Bottles containing liquor should be kept lying down in order to keep the corks moist and prevent the strength being lost by evaporation.

13. Casks containing ale or porter should be tapped before placing on the skid, and then allowed sufficient time for the contents to settle and become clear before using.

14. Champagne requires careful treatment. It is

not advisable to place more at a time on ice than is likely to be used, because, if removed from the ice and allowed to get warmer, a second icing injures both flavor and strength.

15. When champagne has been well iced, it requires a good deal of care in handling the bottles ; cold renders the glass brittle and less liable to withstand the expansive pressure of the contents.

16. Bottles containing champagne or any other brisk wines must be kept lying down ; if in an upright position for any length of time the cork becomes dry, and the gas is liable to escape.

17. During the process of cooling sparkling wines, the bottles should not be placed in direct contact with the ice, because that portion of a bottle which touches the ice cools more rapidly than the remainder, causing unequal contraction and consequent tendency to crack.

18. When sparkling wines are served in the bottle, they should be put in an ice pail, and the space between the bottles and pail filled with ice broken small. When the bottle is entirely surrounded by ice, the liability of cracking from unequal contraction does not exist.

19. When champagne is in occasional use, being served by the glass or for mixing beverages, it is a good plan to place the bottle on the rack, the neck floating downward, and insert through the cork a corkscrew syphon provided with a cut-off faucet, by the use of which

a small portion may be drawn off at a time, without allowing any gas to escape.

20. Mineral waters contained in syphons should be cooled gradually, and not allowed to stand in contact with the ice. Although the syphons are constructed of very thick glass, this very thickness, while affording complete resistance to the expansion of the gas contained, is more liable to crack from unequal contraction when only one portion of the syphon is touching the ice.

21. Cordials, bitters and syrups should be cooled gradually, and not laid upon ice. A moderate degree of coolness is sufficient for these preparations, as they are only used in small portions for mixing and flavoring.

22. Claret, Rhine wines, sherry, port, etc., require special attention; their temperature should not be too cold; and when poured into glasses, the bottles should be steadily handled, so that any sediment that may be in the bottom of the bottle is not disturbed. Bottles containing these wines when laid away should be placed on their sides to keep the cork moist.

23. Whisky is usually kept directly on ice, but brandy and other liquors require only a moderate temperature. Fine old Cognac loses its velvet when chilled.

24. The refreshing qualities and flavor of lager beer depend largely on the manner of keeping and handling. Casks or kegs containing it should be kept at a temperature of about 40 degrees. Lager is always in its best

condition when it comes from the brewer's ice house. When carted through the streets on a hot summer's day, the temperature is quickly increased, and it must then be stored in a refrigerator for three or four days in order to reduce it to a proper temperature before using.

25. When the consumption of a keg of beer is sufficiently rapid, it is best drawn directly from the keg; the first glass drawn being rejected. The tap must be thoroughly cleansed before using, and as soon as the beer ceases to run freely, a vent is placed in the bung. When, however, the keg has to stand in use for some time before it becomes empty, a considerable amount of gas will escape every time the vent is open, and the beer will soon become flat, stale and unprofitable, at least for the consumer. To obviate this and to keep the beer tolerably fresh to the end, the vent is not used, but a tube is inserted in the vent hole, leading to a receiver or cylinder containing air, compressed either by water power or hand force pump. This exerts a continual pressure on the surface of the beer, and prevents the gas from arising. Too great an amount of air pressure should be avoided because the beer will be driven too forcibly through the tap, and fill the glass with more froth and less beer than a thirsty drinker would care to pay for.

The air in the cylinder should be drawn from a pure source by means of a tube, if necessary, leading to the

open air. The air in the cylinder, or even a close apartment, is rarely pure, and would have a decidedly unwholesome effect on the beer.

26. Bottled beer should be kept a cool place, or in a refrigerator, not in contact with ice. The bottles ought to stand upright, so that any sediment should settle to the bottom. It is, therefore, not advisable to pour the last dregs of a bottle into a glass.

27. Syrups are peculiarly attractive for ants, flies and other insects. They should, therefore, be kept in closely corked vessels, and, when in bottles for use, be kept in a cool place, properly corked, a rubber cork being most convenient, and the bottle standing upright in water. In this manner the bottles will be out of reach of insects of every kind.

HOW TO MIX DRINKS.

BRANDY COCKTAIL.

Use small bar glass.

Take 3 or 4 dashes of gum syrup, 2 dashes of bit-
ters (Boker's or Angostura), 1 wine glass of brandy, 1
or 2 dashes of curacoa.

Fill the glass one-third full of shaved ice, shake up
well and strain into a cocktail glass. Twist a small
piece of lemon rind in it, and serve.

IMPROVED BRANDY COCKTAIL.

Use ordinary bar glass.

Take 2 dashes of Boker's (or Angostura) bitters, 3
dashes of gum syrup, 2 dashes of Maraschino, 1 dash
of absinthe, 1 small piece of yellow rind of lemon,
twisted to express the oil, 1 small wine glass of brandy.

Fill glass one-third full of shaved ice, shake well
and strain into a fancy cocktail glass, put lemon peel
in the glass, and serve. The flavor is improved by
moistening the edge of the cocktail glass with a piece
of lemon.

BRANDY COCKTAIL FOR BOTTLING.

Take 5 gallons of strong brandy, 2 gallons of water,
1 quart Stoughten's bitters, 1 quart of gum syrup, 1
bottle of curacoa.

Mix thoroughly and filter through canton flannel.

BRANDY COCKTAIL FOR BOTTLING.

Take 5 gallons of spirits (70 per cent), 2 gallons of water, 1 quart gum syrup, one-quarter pint essence of Cognac, 1 ounce of tincture of cloves, 1 ounce of tincture of gentian, 2 ounces of tincture of orange peel, one-quarter ounce of tincture of cardamoms, one-half ounce tincture of licorice root.

Mix the essence and tinctures with a portion of the spirits, add the remainder of the ingredients, and color with a sufficient quantity of solferino and caramel in equal parts, to give the desired color.

WHISKY COCKTAIL.

Use small bar glass.

Take 3 or 4 dashes of gum syrup, 2 dashes of biters (Boker's), 1 wine glass of whisky.

Fill one-third full of fine ice; shake and strain in a fancy red wine glass. Put a piece of twisted lemon peel in glass, and serve.

IMPROVED WHISKY COCKTAIL.

Prepared in the same manner as the improved brandy cocktail, by substituting whisky for the brandy.

BOURBON COCKTAIL FOR BOTTLING.

Take 5 gallons of Bourbon, 2 gallons of water, 1 quart of gum syrup, 2 ounces of tincture of orange peel, 1 ounce of tincture of lemon peel, 1 ounce of tincture of gentian, $\frac{1}{2}$ ounce of tincture of cardamoms.

Mix these ingredients thoroughly, and color with solferino and caramel in equal proportions.

GIN COCKTAIL.

Use small bar glass.

Take 3 or 4 dashes of gum syrup, 2 dashes of Boker's bitters, 1 wine glass of Holland gin, 1 or 2 dashes of curacoa.

Fill the glass one-third full of shaved ice, and strain into a cocktail glass. Put a small piece of twisted lemon peel in glass, and serve.

OLD TOM GIN COCKTAIL.

Same as the foregoing, substituting Old Tom instead of Holland gin.

IMPROVED GIN COCKTAIL.

Made the same way as the improved brandy cocktail, substituting Holland or Old Tom gin instead of the brandy.

GIN COCKTAIL FOR BOTTLING.

Take 5 gallons of gin, 2 gallons of water, 1 quart of gum syrup, 2 ounces of tincture of orange peel, 7 ounces of tincture of gentian, $\frac{1}{2}$ ounce of tincture of cardamoms, $\frac{1}{2}$ ounce of tincture of lemon peel.

Mix them together, and give the desired color with solferino and caramel in equal proportions.

BOTTLE COCKTAIL.

To make a splendid bottle of brandy cocktail use the following ingredients :

Take $\frac{2}{3}$ brandy, $\frac{1}{3}$ water, 1 pony glass of Boker's bitters, 1 wine glass of gum syrup, $\frac{1}{2}$ pony glass of curacoa.

The author has used this recipe always in compounding the above beverage for connoisseurs.

Whisky and gin cocktails in bottles may be made by using the above recipe, and substituting those liquors instead of brandy.

CHAMPAGNE COCKTAIL.

Pint bottle of wine for three goblets—bar glass.

Take 1 lump sugar, 1 or 2 dashes Angostura bitters, 1 small lump of ice.

Fill the goblet with wine, stir up with a spoon, and serve with a thin piece of lemon peel.

One quart bottle of wine will make six cocktails.

COFFEE COCKTAIL.

Use a large bar glass.

Take 1 teaspoonful powdered white sugar, 1 fresh egg, 1 large wine glass of port wine, 1 pony of brandy, 2 or 3 lumps of ice.

Break the egg into the glass, put in the sugar, and, lastly, the port wine, brandy and ice. Shake up very thoroughly and strain into a medium bar glass. Grate

a little nutmeg on top before serving. The name of this drink is a misnomer, as coffee and bitters are not found among its ingredients, but it looks like coffee when it has been properly concocted, and hence probably its name.

ABSINTHE COCKTAIL.

Small bar glass.

Take 2 dashes of anisette, 1 dash of Angostura bitters, 1 pony glass of absinthe.

Pour about one wine glass of water into the tumbler in a small stream from the ice pitcher, or preferably from an absinthe glass. Shake up very thoroughly with ice, and strain into a claret glass.

SODA COCKTAIL.

Use large bar glass.

Take 1 teaspoonful of powdered white sugar, 2 dashes of Angostura bitters, 1 bottle of plain soda, 3 or 4 small lumps of ice.

Pour the soda water on the other ingredients, stir well with a spoon, then remove the ice, and serve.

SARATOGA COCKTAIL.

Use small bar glass.

Take two dashes Angostura bitters, 1 pony of brandy, 1 pony of whisky, 1 pony of vermouth.

Shake up well with two small lumps of ice; strain into a claret glass, and serve with a quarter of a slice of lemon.

THE REAL GEORGIA MINT JULEP.

Use large bar glass.

Take 1 teaspoonful of powdered white sugar, $\frac{3}{4}$ wine glass of Cognac brandy, $\frac{3}{4}$ wine glass of peach brandy, about 12 shoots of the tender sprigs of mint.

Put the mint in the tumbler, add the sugar, having previously dissolved it in a little water, then the brandy, and lastly fill up the glass with shaved ice. Stir with a spoon, but do not crush the mint. This is the genuine southern method of concocting a mint julep, but whisky may be substituted for brandy if preferred.

WHISKY JULEP.

Use large bar glass.

The whisky julep is made the same as the mint julep, omitting all fruits and berries.

BRANDY SMASH.

Use small bar glass.

Take 1 teaspoonful of white sugar, 2 teaspoonsful of water, 3 or 4 sprigs of tender mint, 1 wine glass full of brandy.

Press the mint in the sugar and water to extract the flavor, add the brandy, and fill the glass two-thirds full of shaved ice. Stir thoroughly, and ornament with a half slice of orange and a few fresh sprigs of mint. Serve with a straw.

GIN SMASH.

Use small bar glass.

Take 1 teaspoonful of fine white sugar, 2 teaspoonsful of water, 1 wine glass of gin, 3 or 4 sprigs of tender mint.

Put the mint in the glass, then the sugar and water. Mash the mint to extract the flavor, add the gin, and fill up the glass with shaved ice. Stir up well, and ornament with 2 or 3 fresh sprigs of mint.

WHISKY SMASH.

Use small bar glass.

Take 1 teaspoonful of fine white sugar, 2 teaspoonsful of water, 3 or 4 sprigs of young mint, 1 wine glass of whisky.

Proceed exactly as directed in last recipe.

WHISKY FIX.

Take 1 teaspoonful of powdered white sugar, dissolved in a little water, the juice of half a lemon, 1 wine glass of Bourbon or rye whisky.

Fill up the glass about two-thirds full of shaved ice, stir well, and ornament on the top of the glass as directed in the last recipe.

BRANDY FIX.

Use small bar glass.

Take 1 large teaspoonful of white fine sugar dissolved in water, the juice of $\frac{1}{4}$ of a lemon, 3 dashes of curacoa, 1 wine glass of brandy.

Fill the glass two-thirds full of shaved ice. Stir well and ornament the top with slices of lemon or lime.

GIN FIX.

Use small bar glass.

Take 1 large teaspoonful of powdered white sugar dissolved in a little water, 2 dashes of raspberry syrup, the juice of a quarter of a lemon, 1 wine glass of Holland gin.

Fill the glass up two-thirds full of shaved ice, stir well, and ornament the top with a half slice of orange and small pieces of pineapple.

WHISKY FIZZ.

Use medium bar glass.

Take 1 teaspoonful of fine white sugar, 3 dashes of lemon juice, 1 small lump of ice, 1 wine glass of Bourbon or rye whisky.

Fill up the glass with Seltzer or Apollinaris water, stir thoroughly, and serve.

BRANDY FIZZ.

Use medium bar glass.

Take 1 teaspoonful of powdered white sugar, 3 dashes of lemon juice, 1 wine glass of brandy, 1 small lump of ice. Fill up the glass with Apollinaris or Seltzer water, stir thoroughly, and serve.

GIN FIZZ.

Use medium bar glass.

Take 1 teaspoonful of powdered white sugar, 3 dashes of lemon juice, 1 wine glass of Holland gin, 1

small piece of ice. Fill up the glass with Apollinaris or Seltzer water, stir thoroughly, and serve.

SILVER FIZZ.

Use large bar glass.

Take 1 teaspoonful of pulverized white sugar, 3 dashes of lemon or lime juice, the white of 1 egg, 1 wine glass of Old Tom gin, 2 or 3 small lumps of ice.

Shake up thoroughly, strain into a medium bar glass, and fill it up with Seltzer water.

GOLDEN FIZZ.

Use large bar glass.

Take 1 tablespoon of fine white sugar, 3 dashes of lemon or lime juice, the yolk of 1 egg, 1 wine glass of Old Tom gin, 2 or 3 lumps of ice.

Shake up thoroughly, strain into a medium glass, and fill it up with Seltzer water.

BRANDY SLING.

Use small bar glass.

Take 1 teaspoonful of powdered white sugar, 1 wine glass of water, 1 small lump of ice, 1 wine glass of brandy.

Dissolve the sugar in the water, add the brandy and ice, stir well with a spoon. Grate a little nutmeg on top, and serve.

HOT BRANDY SLING.

Use medium bar glass, hot.

Take 1 small teaspoonful of powdered sugar, 1 wine glass full of brandy.

Dissolve the sugar in a little boiling water, add the brandy, and fill the glass two-thirds full of boiling water. Grate a little nutmeg on top, and serve.

GIN SLING.

Use small bar glass.

Take 1 small teaspoonful of fine white sugar, 1 wine glass of gin, 1 wine glass of water, 1 small lump of ice.

Dissolve the sugar in the water, add the brandy and ice, stir thoroughly with a spoon. Grate a little nutmeg on top, and serve.

HOT GIN SLING.

Use medium bar glass, hot.

Take 1 small teaspoonful of powdered white sugar, 1 wine glass of Holland gin.

Dissolve the sugar in a little boiling water, add the gin, fill the glass $\frac{2}{3}$ full of boiling water.

Grate a little nutmeg on top, and serve.

WHISKY SLING.

Use small bar glass.

Take 1 small teaspoonful of powdered white sugar, 1 wine glass of water, 1 wine glass of Bourbon or rye whisky.

Dissolve the sugar in the water, add the whisky and ice, stir thoroughly with a spoon.

Grate a little nutmeg on top, and serve.

HOT WHISKY SLING.

Use medium bar glass, hot.

Take 1 small teaspoonful of powdered sugar, 1 wine glass of Bourbon or rye whisky.

Dissolve the sugar in a little hot water, add the whisky, and fill the glass $\frac{2}{3}$ full of boiling water.

Grate a little nutmeg on top, and serve.

SHERRY COBBLER.

Take 1 teaspoonful of fine white sugar, 1 slice of orange cut up into quarters, 2 small pieces of pineapple.

Fill the glass nearly full of shaved ice, then fill it up with sherry wine. Shake up, ornament the top with berries in season, and serve with a straw.

CATAWBA COBBLER.

Use large bar glass.

Take 1 teaspoonful of fine white sugar, dissolved in a little water, 1 slice of orange cut into quarters.

Fill the glass half full of shaved ice, then fill it up with Catawba wine. Ornament the top with berries in season, and serve with a straw.

WHISKY COBBLER.

Take $1\frac{1}{2}$ wine glass of whisky, 1 teaspoonful of white sugar dissolved in a little water, 1 slice of orange cut into quarters, 1 dash of Maraschino.

Fill the tumbler with shaved ice, shake up thoroughly, ornament with berries, and serve with a straw.

PARISIAN POUSSE CAFE.

Use small wine glass.

Take $\frac{2}{5}$ curacoa, $\frac{2}{5}$ Kirchwasser, $\frac{1}{5}$ Chartreuse.

Care should be taken to keep the ingredients from mixing together. See preceding recipe.

SANTA CRUZ SOUR.

Use small bar glass.

Take 1 teaspoonful of white sugar dissolved in a little Seltzer or Apollinaris water, 3 dashes of lemon juice, 1 wine glass of Santa Cruz rum.

Fill the glass full of shaved ice, shake up and strain into a claret glass, ornament with orange and berries in season.

GIN SOUR.

Use small bar glass.

Take 1 large teaspoonful of white sugar dissolved in a little Seltzer or Apollinaris water, 2 or 3 dashes of lemon juice, 1 wine glass of Holland or Old Tom gin.

Fill the glass full of shaved ice, shake up and strain into a claret glass. Dress the top with orange or pineapple.

WHISKY SOUR.

Use small bar glass.

Take 1 large teaspoonful of powdered white sugar, dissolved in a little Seltzer or Apollinaris water, the juice of half a small lemon, 1 wine glass of Bourbon or rye whisky.

Fill the glass full of shaved ice, shake up and strain into a claret glass. Ornament with berries.

BRANDY SOUR.

Use small bar glass.

Take one teaspoonful of powdered white sugar, dissolved in a little Seltzer or Apollinaris water, the juice of half a lemon, 1 dash of curacoa, 1 wine glass of brandy.

Fill the glass with shaved ice, shake and turn into a claret glass. Ornament with berries and orange.

JERSEY SOUR.

Use small bar glass.

Take 1 large teaspoonful of powdered white sugar, dissolved in a little water, 2 or 3 dashes of lemon juice, 1 wine glass of apple jack.

Fill the glass with shaved ice, shake up and strain into a claret glass. Ornament with berries.

EGG SOUR.

Use small bar glass.

Take 1 teaspoonful of powdered white sugar, 3 dashes of lemon juice, 1 pony of curacoa, 1 pony of brandy, 1 egg, 2 or 3 small lumps of ice.

Shake up well and remove the ice before serving.

COLD RUM FLIP.

Use large bar glass.

Take 1 teaspoonful of powdered sugar dissolved in a

little water, 1 wine glass of Jamaica rum, 1 fresh egg, 2 or 3 lumps of ice.

Shake up thoroughly, strain in a medium glass, and grate a little nutmeg on top.

COLD GIN FLIP.

Use large bar glass.

Same as cold rum flip, substituting Holland gin instead of Jamaica rum.

COLD WHISKY FLIP.

Use large bar glass.

Same as rum flip, substituting Bourbon or rye whisky instead of Jamaica rum.

PORT WINE FLIP.

Use large bar glass.

Take 1 teaspoonful of powdered white sugar, 1 large wine glass of port wine, 1 fresh egg, 2 or 3 small lumps of ice.

Break the egg into the glass, add the sugar, and lastly the wine and ice. Shake up thoroughly and strain into a medium-sized goblet.

HOT WHISKY FLIP.

Use large bar glass, heated.

Take 1 teaspoonful of sugar, 1 wine glass of brandy, Yolk of one egg.

Dissolve the sugar in a little hot water, add the brandy and egg, shake up thoroughly, pour into a

medium bar glass and fill it one-half full of boiling water. Grate a little nutmeg on top, and serve.

HOT GIN FLIP.

Same as whisky flip, substituting Holland gin instead of whisky.

COLD BRANDY FLIP.

Use large bar glass.

Take 1 teaspoonful of powdered sugar, 1 wine glass of brandy, $\frac{1}{2}$ wine glass of water, 1 fresh egg, 5 lumps of ice.

Dissolve the sugar in the water, add the brandy, egg and ice, shake up thoroughly, strain into a small bar glass. Serve with a little nutmeg on top.

HOT RUM.

Use medium bar glass, hot.

Take 1 small teaspoonful of powdered sugar, 1 wine glass of Jamaica rum, 1 piece of sweet butter as large as half a chestnut.

Dissolve the sugar in a little boiling water, add the rum and butter, fill the glass $\frac{2}{3}$ full of boiling water, stir, grate a little nutmeg on top, and serve.

TOM AND JERRY.

Use punch bowl for the mixture.

Take 12 fresh eggs, $\frac{1}{2}$ small bar glass Jamaica rum,

1½ teaspoonful of ground cinnamon, ½ teaspoonful of ground cloves, ½ teaspoonful of ground allspice, sufficient fine white sugar.

Beat the whites of the eggs to a stiff froth, and the yolks until they are thin as water, then mix together and add the spice and rum, stir up thoroughly, and thicken with sugar until the mixture attains the consistence of a light batter. A larger or smaller quantity of this mixture may be made by increasing or diminishing the proportions of the ingredients given in the above recipe.

HOW TO SERVE TOM AND JERRY.

Use small bar glass.

Take 1 tablespoonful of the above mixture, 1 wine glass of brandy.

Fill the glass with boiling water, grate a little nutmeg on top, and serve with a spoon. Adepts at the bar in serving Tom and Jerry sometimes employ the following mixture: One-half brandy, one-quarter Jamaica rum, one-quarter Santa Cruz rum. For convenience these proportions are mixed and kept in a bottle, and a wine glass full is used to each tumbler of Tom and Jerry, instead of brandy plain.

SCOTCH WHISKY SKIN.

Use small bar glass.

Take 1 lump of white sugar, 1 small wine glass full

of Glenlivet, or Islay whisky, 1 small piece of lemon rind.

First rinse the glass with hot water, put in the sugar, fill the glass half full of boiling water, add the whisky, and stir. Serve with a spoon.

IRISH WHISKY SKIN.

Use small bar glass.

Take 1 lump of white sugar, 1 small wine glass of Irish whisky, 1 small piece of lemon peel.

Proceed as directed for Scotch whisky skin.

TOM COLLINS WHISKY.

Use small bar glass.

Take 5 or 6 dashes of gum syrup, juice of a small lemon, 1 large wine glass of whisky, 2 or 3 lumps of ice.

Shake up well and strain into a large bar glass. Fill up the glass with plain soda water and imbibe while it is lively.

BRANDY AND SODA.

Use large soda water glass.

Take 1 wine glass of brandy, 2 or 3 lumps of ice.

Fill up the glass with a bottle of plain soda water. This is sometimes called stone wall.

BRANDY AND GINGER ALE.

Use large soda water glass.

Take 1 wine glass of brandy, 2 or 3 small lumps of ice.

Fill up the glass with Irish ginger ale.

ROCK AND RYE.

Take 1 tablespoonful of rock candy syrup, 1 wine glass of rye whisky.

Stir them up thoroughly together, and serve. This is often prescribed for a cold.

STONE FENCE.

Use large bar glass.

Take 1 wine glass of Bourbon or rye whisky, 2 or 3 small lumps of ice.

Fill up the glass with sweet cider.

BOONEKAMP AND WHISKY.

Use small whisky glass.

Hand the customer a small whisky glass, a bottle of whisky, a bottle of Boonekamp bitters, a glass of ice water, and let him mix to suit himself. This is an excellent occasional tonic.

PEACH AND HONEY.

Use small bar glass.

Take 1 tablespoonful of honey, 1 wine glass of peach brandy.

Stir thoroughly with a spoon before serving.

GIN AND TANSY.

Use a wine glass.

Fill a quart decanter one-third full of tansy, and fill up the balance with gin. Serve to customers in a wine glass.

GIN AND WORMWOOD.

Use small bar glass.

Put five or six sprigs of wormwood into a quart decanter and fill up with gin. This is used in the rural districts as a sort of bitters, and is said to be a good tonic.

COLD BRANDY TODDY.

Use small bar glass.

Take 1 teaspoonful of powdered white sugar, $\frac{1}{2}$ wine glass of water, 1 wine glass of brandy, 1 lump of ice.

Dissolve the sugar in the water, add the brandy and ice, and stir with a spoon.

COLD GIN TODDY.

Use small bar glass.

Take 1 teaspoonful of powdered white sugar, $\frac{1}{2}$ wine glass of water, 1 wine glass of gin, 1 lump of ice.

Dissolve the sugar in the water, add the gin and ice, and stir with a spoon.

HOT GIN TODDY.

Use small bar glass, hot.

Take 1 teaspoonful of powdered white sugar, 1 wine glass of Holland or Old Tom gin.

Dissolve the sugar in boiling water, add the gin, and pour boiling water into the glass until two-thirds full.

COLD WHISKY TODDY.

Use small bar glass.

Take 1 teaspoonful of fine white sugar, 1 wine glass of Bourbon or rye whisky, 1 lump of ice.

Dissolve the sugar in the water, add the whisky and ice, and stir with a spoon.

To make hot whisky toddy, dissolve the sugar in boiling water, omit the ice, and pour boiling water into the glass until $\frac{2}{3}$ full.

EGG NOGG.

Use large bar glass.

Take 1 large teaspoonful of powdered white sugar, 1 fresh egg, $\frac{1}{2}$ wine glass of brandy, $\frac{1}{2}$ wine glass of Santa Cruz rum, a little shaved ice.

Fill the glass with rich milk, and shake up the ingredients until they are thoroughly mixed. Pour the mixture into a goblet, excluding the ice, and grate a little nutmeg on top. This may be made by using either of the above liquors instead of both combined.

Every well ordered bar should have a tin egg nogg shaker, which is a great aid in mixing this beverage.

HOT EGG NOGG.

Use large bar glass.

This drink is very popular in California, and is made

in precisely the same manner as the cold egg nogg, except you must use boiling water instead of ice.

EGG NOGG FOR A PARTY.

Three and a half gallons.

Take 20 fresh eggs, $2\frac{1}{2}$ quarts of fine old brandy, 1 pint of Santa Cruz rum, $2\frac{1}{2}$ gallons of rich milk, 2 pounds of white sugar.

Separate the whites of the eggs from the yolks, beat each separately with an egg beater until the yolks are well cut up, and the whites assume a white, fleecy appearance. Mix all the ingredients (except the milk and the whites of the eggs) in a large punch bowl, then pour in the milk gradually, continually stirring, in order to prevent the milk from curdling with the eggs. Grate sufficient nutmeg on the mixture, and lastly let the whites float on top, and ornament with colored sugars. Cool in a tub of ice, and serve.

SHERRY EGG NOGG.

Use large bar glass.

Take $1\frac{1}{2}$ teaspoonsful of fine white sugar, 1 fresh egg, 2 or 3 small lumps of ice, 2 wine glasses of sherry wine.

Fill the glass with rich milk, shake up until the egg is thoroughly mixed with the other ingredients. Strain the mixture into a large goblet, excluding the ice, and grate a little nutmeg on top.

BRANDY PUNCH.

Use large bar glass.

Take 1 teaspoonful of powdered white sugar dissolved in a little water, 1 teaspoonful of raspberry syrup, 1 wine glass of brandy, $\frac{1}{2}$ wine glass of Jamaica rum, juice of half a lemon, 2 slices of orange, 1 piece of pineapple.

Fill the tumbler with shaved ice, shake up thoroughly, and dress the top with berries in season. Serve with a straw.

BRANDY AND RUM PUNCH.

Use large bar glass.

Take 1 tablespoonful of powdered white sugar, dissolved in a little water, 1 wine glass of Santa Cruz rum, $\frac{1}{2}$ wine glass of brandy, juice of half a small lemon, 1 slice of orange cut in quarters, 1 piece of pineapple.

Fill the tumbler with shaved ice, shake well and dress the top with sliced lime and berries in season. Serve with a straw.

GIN PUNCH.

Use large bar glass.

Take 1 tablespoonful of raspberry syrup, 1 tablespoonful of powdered white sugar, dissolved in water, $1\frac{1}{2}$ wine glass of Holland gin, juice of half a small lemon, 1 slice of orange cut in quarters.

MEDFORD RUM PUNCH.

Use large bar glass.

Take 1 tablespoonful of powdered white sugar dissolved in a little water, $1\frac{1}{2}$ glasses of Medford rum, 1 pony glass of Jamaica rum, 2 or 3 dashes of lemon juice, 1 slice of orange cut in quarters.

Fill the tumbler with ice, shake well, and dress the top with sliced lime and berries in season ; serve with a straw.

HOT IRISH WHISKY PUNCH.

Use medium bar glass.

Take 1 wine glass of Kinnahan's or Jamison's Irish whisky, 2 wine glasses of boiling water, 2 lumps of loaf sugar.

Dissolve the sugar well with one wine glass of water, then pour in the whisky, add the balance of the water, and put in a small piece of lemon rind, or a thin slice of lemon. Before using the glass rinse it well in hot water.

HOT SCOTCH WHISKY PUNCH.

Use medium bar glass.

Take 1 wine glass of Glenlivet or Islay whisky, 2 wine glasses of boiling water, sugar to taste (about 2 lumps of loaf sugar).

Dissolve the sugar with one wine glass of water, then pour in the whisky, add the balance of the water, put in a small piece of lemon rind or a thin slice of lemon. Before using the glass rinse in hot water.

COLD WHISKY PUNCH.

Use large bar glass.

Take 1 tablespoonful of powdered white sugar dissolved in a little water, juice of half a small lemon, $1\frac{1}{2}$ glasses of Scotch or Irish whisky.

Fill the glass with shaved ice, shake well, and dress the top with two thin slices of lemon, and berries in season. Serve with a straw.

MILK PUNCH.

Use large bar glass.

Take 1 teaspoonful of fine white sugar, 1 wine glass of brandy, $\frac{1}{2}$ wine glass of Santa Cruz rum, small lump of ice.

Fill with milk, shake the ingredients well together, strain into a large glass, and grate a little nutmeg on top.

EGG MILK PUNCH.

Use large bar glass.

Take 1 teaspoonful of fine white sugar, 1 wine glass of brandy, $\frac{1}{4}$ wine glass of Santa Cruz rum, 1 egg, Small lump of ice.

Fill the glass with pure fresh milk, shake the ingredients well together, and strain into a large glass.

CLARET PUNCH.

Use large bar glass.

Take 1 teaspoonful of fine sugar, 1 slice of lemon, 1 slice of orange, cut in quarters.

Fill the tumbler $\frac{2}{3}$ full of shaved ice, then pour in the claret until the glass is full, shake well and ornament with berries in season. Serve with a straw.

SHERRY PUNCH.

Use large bar glass.

Take 2 wine glasses of sherry, 1 teaspoonful of sugar, 1 slice of orange, 1 slice of lemon.

Fill tumbler with shaved ice, shake well, and ornament with berries in season. Serve with a straw.

HOT BRANDY AND RUM PUNCH.

For a party of fifteen.

Take 1 quart of Jamaica rum, 1 quart of Cognac brandy, 1 pound of white loaf sugar, 4 lemons, 3 quarts of boiling water, 1 teaspoonful of nutmeg.

Rub the sugar over the lemons until it has absorbed all the yellow part of the skins, then put the sugar into a punch bowl; add the ingredients well together, pour over them the boiling water, stir well together, add the rum, brandy and nutmeg; mix thoroughly, and the punch will be ready to serve.

SHERRY AND EGG.

Use small bar glass.

Pour in about one wine glass of sherry; then break in the glass one fresh egg.

BRANDY STRAIGHT.

Use small bar glass.

In serving this drink you simply put a piece of ice in a tumbler and hand it to your customer, with the bottle of brandy and a separate glass of water (ice). Whisky straight and gin straight are served in the same manner.

PONY BRANDY.

Use small bar glass.

Take one pony glass of brandy (best). Pour it into the glass, and serve with some ice water in a separate glass. Some bartenders have a fancy way of serving this drink. It is done thus: Fill to the brim a pony glass of brandy, cover it with the bar glass, then press both glasses tightly together and turn them over quickly, so that the pony glass will remain upside down in the bar glass, without a drop of the brandy escaping.

TEMPERANCE DRINKS.

PLAIN LEMONADE.

Use large bar glass.

Take the juice of half a large lemon, $1\frac{1}{2}$ tablespoonsful of sugar, 2 or 3 pieces of orange.

Fill the tumbler half full of shaved ice, the balance

with water ; dash with raspberry syrup, ornament with fruits in season, and serve with a straw.

SODA LEMONADE.

Use large soda glass.

Take $1\frac{1}{2}$ tablespoonsful of powdered white sugar, juice of half a lemon, 1 bottle of plain soda water, 2 or 3 small lumps of ice.

Stir up well and remove the ice before serving. Seltzer lemonade may be made by substituting Seltzer water for the soda.

EGG LEMONADE.

Use large bar glass.

Take 1 large tablespoonful of pulverized white sugar, juice of half a lemon, 1 fresh egg, 2 or 3 small lumps of ice.

Shake up thoroughly, strain into a soda water glass, and fill up the glass with soda or Seltzer water. Ornament with berries.

FINE LEMONADE FOR PARTIES.

One gallon.

Take the rind of 8 lemons, juice of 12 lemons, 2 pounds of loaf sugar, 1 gallon of boiling water.

Rub the rinds of the eight lemons on the sugar until it has absorbed all the oil from them, and put it with the remainder of the sugar into a jug ; add the lemon

juice (but no pips), and pour over the whole the boiling water. When the sugar is dissolved, strain the lemonade through a piece of muslin, and, when cool, it will be ready for use. The lemonade will be much improved by having the whites of four eggs beaten up with it.

RHINE WINE AND SELTZER WATER.

Use large bar glass.

Pour in Rhine wine until the glass is half full ; add two small lumps of ice ; fill the glass with Seltzer water.

MISCELLANEOUS.

PLAIN SYRUP.

Take six and a half pounds of loaf sugar, one-half gallon of water, the white of 1 egg.

Boil until dissolved, and filter through flannel.

LEMON SYRUP.

Take 5 gallons of gum syrup, 4 ounces of Tartaric acid, 1 ounce of oil of lemon, 1 pint of alcohol.

Cut the oil of lemon in the alcohol, add the Tartaric acid, and mix thoroughly with the syrup.

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